

# DEAR JACKIE

## *New Year's Eve Dinner*

*£225 per person*

Glass of NV Billecart-Salmon Brut Reserve Champagne

### First Course

Tuna Crudo

*Todoli Citrus, Imperial Oscietra Caviar*

or

La Latteria Stracciatella (vea)

*Tardivo, Preserved Figs*

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### Second Course

Tortellini in Brodo

*Duck Tortellini, Aromatic Game Broth*

or

Delica Pumpkin Tortellini (vea)

*Calabrian Chilli Butter*

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### Mains

Hereford Beef Filetto and Black Winter Truffle

*Cotechino, Carrot Puree*

or

Roast Wild Seabass

*Black Trompette Mushrooms, Cavolo Nero*

or

Salt-Baked Celeriac, Black Winter Truffle (ve)

*Cavolo Nero, Delica Pumpkin Puree*

*Served With A Selection Of Sides*

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Bergamot and Campari Sgroppino (ve)

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### Desserts

Chocolate Torte

*Hazelnut Praline, Hazelnut Ice Cream*

or

Mandarin Tart

*Crème Fraiche Ice Cream*

*(ve) Suitable for Vegans (vea) Vegan Alternative Available.*

*All our meat, fish, vegetables, tea and coffee are sustainably sourced and no eggs from caged hens are used. All our suppliers are assessed for sustainability, fair trade, animal welfare and delivery methods prior to being selected. We prioritise the use of locally farmed and seasonal produce. All products, including palm oil and soy, are responsibly sourced. Please inform us of any allergies or intolerance before placing your order. Not all ingredients are listed on our menu, and we cannot guarantee the total absence of allergens.*

*A discretionary optional service charge of 15% will be applied to your bill.*