

NEW YEAR'S EVE



NEW YEAR'S EVE AT DOVETALE

Four-course menu | 225/adult, 175/plant-based, 55/child

Wine pairing available, pre-order required.

TO BEGIN

Warm roast chicken broth

Comté, caramelised onion & black truffle brioche

Vegetarian option: warm mushroom broth, Comté, caramelised onion & black truffle tart

FIRST COURSE

Citrus-cured seabass with bergamot, mandarin & preserved kumquat, fennel pollen & finger lime caviar

Vegetarian option: bergamot, mandarin & preserved kumquat salad with Treviso & fennel

SECOND COURSE

Roasted potato ravioli with ceps & Aligoté foam

MAINS (CHOICE OF)

Roasted English Wagyu sirloin with smoked bone marrow, red wine & pommes Maxime

Grilled lobster tail with shiitake mushroom, spring onion & coral butter

Vegetarian: Baby celeriac "Waldorf" with walnut butter, celery & apple

TO FINISH

Chocolate & Manni Oil of Life

