



# AT CHENESTON'S

## NEW YEAR'S EVE TASTING MENU



CARAMELISED ONION & 30 MONTH AGED PARMESAN BRIOCHE  
*Basil pesto butter*

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'COTTAGE PIE'  
*Braised short rib of Hereford beef, smoked bone marrow mashed potato*

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SCALLOP & CRAB RAVIOLO  
*Thai green velouté*

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CANON OF CORNISH LAMB  
*Black garlic, braised shoulder, anchovy crumb, fondant potato, rosemary jus*

OR

ROASTED JOHN DORY  
*Cumin gnocchi, pickled cucumber, curried bisque, salmon roe*

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ROASTED PEAR & ALMOND TARTLET  
*Baron Bigod, blackberry*

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CHAMPAGNE JELLY  
*Passion fruit*

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WARM CHESTNUT MOUSSE  
*Quince sorbet, caramelised quince, feuilletine*

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SELECTION OF FINE TEAS, COFFEE, HOMEMADE PETITS FOURS



£295



If you have any special dietary restrictions or allergies, please advise a member of the service team. A full list of allergens within each of our dishes can be obtained from your waiter. Prices are all inclusive of VAT and a discretionary 15% service charge is applicable.