

Little SOCIAL

New Years Menu

£100 per guest

Ham hock and foie gras Terrine, Brioche, Smoked apple puree

Ember baked beetroots, Golden walnuts, Goats curd

Vichyssoise with smoked haddock, caviar chantilly

35-day aged beef fillet tornedos, potato dauphinoise, bone marrow, red wine jus

Slow roasted suckling pig shoulder, chanterelles, pork fat potatoes

Cornish seabass, smoked leek, tarragon beurre blanc

La Latua rigatoni, wild mushrooms, truffle sauce

White chocolate Mille-feuille, poire Williams ice-cream

Crème brulee, chestnut ice cream

Apple tart tatin, Madagascan vanilla ice cream (£10 supplement)