

# *stickywalnut*

NEW YEAR'S EVE

£80 per person

SNACKS	Tapioca cracker with smoked beetroot and Mossfield Organic Olive and tomato arancini, anchovy
STARTER	Celeriac tarte tatin, apple and hazelnut, Burt's Blue cheese custard
FISH	Scallop ravioli with pickled turnip, cured egg yolk and dulse, fennel sauce
MAIN	35-day-aged fillet of beef, crispy dripping potato, Jerusalem artichoke purée, braised roscoff onion, red wine sauce
PRE-DESSERT	Orange sorbet, lemon thyme biscuit, Sauternes jelly
DESSERT	Paris-Brest with caramelised white chocolate custard, Griottines cherries and cream
SWEET	Dark chocolate and Felsina olive oil truffle