

OXO TOWER BRASSERIE

New Years Eve 2019

Roasted Jerusalem artichoke and truffle soup, onion and rosemary sourdough, black garlic butter (v)

Devon crab, crispbread, spiced brown crab, Marie rose sauce, avocado, fennel

Lightly-cured salmon, sweet potato blini, soft boiled hen egg, watercress
crème fraîche, keta

Smoked duck, star pickled quince, walnut cream salad

Slow-braised rabbit open ravioli, mushroom pâté, parley dressing

Baked Portobello mushroom, chestnut and thyme stuffing, baked goat's cheese, anise and blood orange syrup, poppy seed lavash (v)

Sea bass, sautéed garlic tiger prawns, sauce vierge, roasted purple heritage potatoes

Seared scallops, cauliflower purée, toasted pumpkin seeds, chive, caper and lemon dressing, Parma ham crisp

Chicken, smoked chargrilled celeriac, spring greens, peppercorn sauce

Fillet of beef, fondant potatoes, sautéed shallots, sautéed black cabbage, sauce béarnaise

Dark and blonde mousse, cocoa nib snap

Cassie poached pear, tonka cream, brandy snap (ve)

Coconut panna cotta, tropical fruit compote, passion fruit meringue

Hazelnut cake, salted caramel, roasted apples

Neal's Yard cheese board

SIDES

Mashed sweet potatoes (v)

Roasted new potatoes (v)

Rocket, fennel and Parmesan salad

Tenderstem broccoli (ve)

Chips (ve)

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note that allergens are used on our premises. All prices inclusive of V.A.T. A discretionary service charge of 12.5% will be added to your bill.

