

# LA TROMPETTE

## New Year's Eve 2025

We would like to wish all our guests a healthy and happy New Year.

### Charles Heidsieck Brut Réserve Champagne - £21

#### Canapes

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Roasted beets, blood orange, mustard, goats curd and bitter leaves

Roasted Orkney scallops, smoked pancetta, cauliflower puree, lemon and capers

Hamachi sashimi, passionfruit, jalapeño, toasted sesame, coriander and spring onions

Foie gras terrine, Armagnac prunes, kohlrabi remoulade and crisp lavosh

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#### Double baked truffled Mont d'Or soufflé

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Ribeye of beef, potato galettes, Roscoff onions, fine beans and peppercorn sauce

Wild sea bass, potted shrimp butter, baby lou potatoes, fennel, cucumber and monk's beard

Ricotta, pine nut and black cabbage agnolotti, winter tomatoes, girolles and aged parmesan

Free range Cornish chicken, truffled creamed potatoes, chanterelles and baby carrots

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#### Apple crumble souffle, vanilla ice cream

La Trompette seasonal cheese plate, fruit bread, crackers and chutney

Yorkshire rhubarb, custard, candied orange, pistachio and ginger snap

Chocolate, praline and salted caramel delice with milk ice cream

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#### Petit Fours

### £135.00 for four courses

Coffee: £5.50. Mineral water: £5.00. Filtered water: complimentary

An optional 12.5% service charge will be added to your bill.

#### Food allergies and intolerances:

Please advise us of any dietary requirements. Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen free.