

LA TROMPETTE

New Year's Eve 2024

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

Charles Heidsieck Brut Réserve Champagne - £18.50

Canapes

~~~

Goose and foie gras croustillant, celeriac puree and quince

Roasted Orkney scallops a la Grenobloise, Mylor prawns and cauliflower puree

Hass avocado, Tokyo turnips, enoki mushrooms, yuzu ponzu, chilli, ginger, sesame and coriander

Salmon sashimi, pickled rhubarb dressing, white soy, crème fraiche and pistachios

~~~

Double baked truffled Mont d'Or soufflé

~~~

Rib of beef, galettes, Roscoff onions, three corned leeks and peppercorn sauce

Iberico pork cheeks and grilled pluma, polenta, sauteed bitter leaves, chilli and garlic

Pumpkin and amaretti agnolotti with sage beurre noisette, trompettes and aged parmesan

Cornish wild bass, razor clams, baby lou potatoes, monk's beard and warm tartare sauce

~~~

Apple crumble soufflé, vanilla ice cream

Chocolate, salted caramel and peanut delice with banana ice cream

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

Honey custard, rhubarb, ginger and caramelised wafer

~~~

Petit Fours

### £130.00 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.