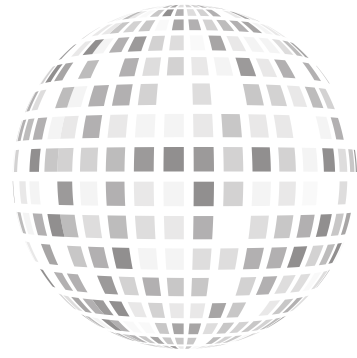




WALKERS OF WHITEHALL



New Year's Eve Dinner

£49 per person for three courses

STARTERS

Yorkshire venison, ham & green peppercorn terrine, plum ketchup, pickles, sourdough
Oak smoked salmon, fennel, orange, sour cream, soda bread
Torched figs, heritage beetroot, vegan feta, pomegranate (vg)

MAINS

Scotch sirloin, dauphinoise potatoes, sprouting broccoli, peppercorn sauce
Pan fried sea bass, creamed celeriac, brussel tops, samphire
Heritage squash risotto, crispy sage, pumpkin seed gremolata (vg)

PUDDINGS

Chocolate cremeux, honeycomb, blood orange sorbet
Spiced pear, orange, cranberry & walnut syllabub (vg)
Long Clawson blue, fig & spelt crackers, celery, grapes, seasonal chutney

*We source our ingredients from Britain's best farmers, growers, fishers and foragers
to bring out the season's flavours.*

Provenance may vary subject to supply. Farming challenges and British weather can mean there are a few essential ingredients that come from elsewhere. Please inform a member of the team of any food allergies or intolerances when ordering. As part of the nature of fresh game, dishes may contain traces of shot.

An adult's recommended daily calorie allowance is 2,000 Kcal.
All tables are subject to a discretionary service charge of 12.5%.