

New Years Eve

Cocktails & Canapés

Followed By

6 Course Tasting Menu

Spider Crab Tartlet

Radish X Lemon Emulsion X Dill

Cornish Lobster Bisque

Torched Cornish Lobster Tail, Lemon Oil & Crispy Parsley

Gin Cured & Sous Vide Salmon

Crème Fraîche X Dill Oil X Juniper Seasoning

24 Hour Sous Vide Pork Belly

Pumpkin Puree X Spiced Apple Compote X Toasted Walnut

Aberdeen Angus Fillet Steak

Celeriac Puree X Confit Shallots X Crispy Shallot X Horseradish X Red Wine Jus

Glenmorangie Caramel Baked Pear

White Chocolate & Fennel Ganache X Fennel Pollen

Cheese Course



ZEST X LDN
PRIVATE CHEFS