

*Bingham*

**NEW YEAR'S EVE LUNCH MENU**

TUESDAY 31ST DECEMBER

## NEW YEAR'S EVE LUNCH

2 COURSES FOR £35

3 COURSES FOR £38

WINE PAIRING £15

*We want to offer you the best service so please let us know of any dietary requirements you may have.*

*A discretionary 12.5% service charge is added to your final bill which is shared among all employees because we operate under the code of best practice of service charges.*

## NEW YEAR'S EVE LUNCH

### JERUSALEM ARTICHOKE

*cep mushroom, crones, parmesan custard, toasted brioche*

### SMOKED HADDOCK RISOTTO

*cauliflower, sprout tops, chives, soft Bath cheese*

### CONFIT DUCK RILLETE

*spiced orange chutney, cranberries, baby watercress, toasted brioche*

### TURNIP FONDANT

*roasted cabbage heart, burnt apple puree, turnip leaves, pomegranate dressing*

### LIGHTLY SALTED COD

*white onion puree, roasted roscoff onion, onion dashi, puffed rice, sea weed oil*

### ROASTED BEEF SIRLOIN

*Jerusalem artichoke, roasted pear, wild mushrooms, sherry jus*

### VANILLA CHEESECAKE

*poached grapes, candied walnuts, celery sorbet*

### CHOCOLATE MOUSSE

*spiced blackberries, dehydrated sponge, sorrel oil, crème fraiche sorbet*

### CHEESE SELECTION £10 supplement

*quince jelly, toasted fruit bread*