



Bingham

NEW YEAR'S EVE CHEF'S MENU

TUESDAY 3 1ST DECEMBER

NEW YEAR'S EVE CHEF'S MENU

5 COURSES FOR £95

WINE PAIRING £50

NEW YEAR'S EVE CHEF'S MENU

SEA BREAM TARTARE

turnip, pickled cucumber, sorrel

SMOKED CAULIFLOWER RISOTTO

sprout tops, pine nuts, pine fir oil

VENISON SADDLE

jerusalem artichoke, roasted pear, wild mushroom, sherry jus

APPLE SORBET

spiced honey granita, vanilla curd

CLEMENTINE PARFAIT

muscovado meringue, gingerbread crumble, cranberry, clementine sorbet

This is a sample menu and dishes may vary on the day.

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.