

Tony Parkin
at
THE TUDOR ROOM

*"After years of honing my craft I believe in using only the best seasonal produce
and cooking it simply with the respect it deserves in a relaxed and unique setting
delivering a memorable experience to our guests"*

Head Chef - Tony Parkin

NEW YEAR'S EVE

BLACK TRUFFLE TARTLET
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CAULIFLOWER CHEESE CROQUETTE  
Caviar & Potato Crisps  
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ORKNEY SCALLOP
Kaffir Lime, Leek
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TURBOT  
Celeriac, Truffle, Granny Smith  
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SALT AGED VENISON
Sand Carrot, Pine, Bone Marrow
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CHOCOLATE & TRUFFLE TART  
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STEM GINGER GATEAU
Crème Fraîche, Jersey Milk
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£175 per person

All prices are inclusive of VAT at 20%. A discretionary charge of 12.5% will be added to your account.  
Some of our dishes may contain allergens, please ask a member of staff should you require any further information