

New Year's Eve Dinner

£105 per person for five courses with champagne on arrival,
wine and coffee

No.15 canapés

To start

White onion soup, bone marrow crostini

and

Homemade goat's cheese, toasted cobnuts, beetroot, pickled walnuts

and

Dover sole meunière, lemon, capers, bearnaise sauce

Main

Pan-roasted goose breast, confit leg pithivier, parsley root purée,
greens, cranberry sauce

Dessert

Chocolate and salt caramel tart, orange and buckthorn sorbet, cookie crumb

To finish

Coffee and petit fours

If you have any food allergies or sensitivities, the team will be happy to provide you with our allergen menu. Please note, the kitchen is open plan and we therefore cannot guarantee that a dish is free from all traces of all allergens

