NEW YEAR'S EVE AT 14 HILLS

14 HILLS

NEW YEAR'S EVE EARLY DINNER £75.00

Available to book from 6 pm to 6.30 pm

Amuse bouche
Glazed lobster thermidor tart
……..
King scallop
carpaccio, smoked haddock cream, trout roe
……..
Beef Rossini
Seared duck liver, mushroom duxelle, confit shallot, green beans, brioche, truffle & Madeira sauce

Or

Halibut
Samphire, jersey royal, caviar beurre blanc
……..
Baron Bigod
Chicory, watercress, winter truffle
……..

Baked Alaska
flambé, raspberry & pistachio
……..

Petit fours

Vegetarian and Vegan menu options available upon request

Items subject to change depending on availability and seasonality.
The above menu does not list all ingredients, please let us know of any allergies and dietary requirements

NEW YEAR'S EVE CELEBRATORY DINNER £110.00

Available to book from 9 pm to 11 pm

Amuse bouche
Glazed lobster thermidor tart
……..
Pâté en croûte
Pork, duck breast and liver, figs
……..
King scallop
carpaccio, smoked haddock cream, trout roe
……..
Beef Rossini
Seared duck liver, mushroom duxelle, confit shallot, green beans, brioche, truffle & Madeira sauce

Or

Halibut
Samphire, jersey royal, caviar beurre blanc
……..
Baron Bigod
Chicory, watercress, winter truffle
……..
Baked Alaska
flambé, raspberry & pistachio
……..
Petit fours

Vegetarian and Vegan menu options available upon request

Items subject to change depending on availability and seasonality.
The above menu does not list all ingredients, please let us know of any allergies and dietary requirements

120 Fenchurch Street, London EC3M 5BA | 0203 981 5225 | simonab@danddlondon.com