

The POINT
RESTAURANT

New Year's
Eve Menu

3 COURSES | £58

STARTERS

CAULIFLOWER VELOUTÉ

blue cheese dumpling, truffle

MULLED WINE POACHED PEARS

*plant based feta, watercress,
roasted seeds*

SEAFOOD CROQUETTES

*celeriac purée, sweet & sour tomatoes,
saffron emulsion, baby red chard*

MEXICAN CHICKEN TOSADA

*avocado salsa, chilli jam,
sour cream, coriander*

MAINS

AGED FILLET OF BEEF

*braised key ribs, crushed celeriac,
wild mushrooms, truffle jus*

PORK TENDERLOIN WELLINGTON

*bramley apple purée
fondant potato, baby spinach,
calvados sauce*

ROAST BRILL FILLET

*saffron potatoes, caviar, baby leeks,
cherry vine tomatoes, lemon beurre blanc*

CHILLI GLAZED TEMPURA VEGETABLES

*sticky rice, spring onion,
pickled ginger, miso aubergine,
coriander*

DESSERTS

PETITE POT AU CHOCOLATE

*coconut ice cream,
coconut tuile*

PASSION FRUIT POSSET

bellini jelly shot, honey biscuit

SELECTION OF CHEESES

*grapes, celery,
havan chutney, biscuits*

BAKED RICOTTA

*mini cinnamon doughnuts,
apple & pear*