



DINE AND DISCO

New Year's Eve 2024

FIVE COURSE GOURMET MENU WITH WINE PAIRINGS

Cured River Test trout, pickled turnip and crab salad, nasturtium

La Minaia, Gavi Di Gavi , Piemont, Italy, 2022



Pressed Portland lamb breast, sautéed sweetbreads, bacon and barley

Ramón Bilbao, Rioja Crianza, Rioja, Spain 2020



Devonshire duck breast, confit leg, artichokes, spinach, roasting juices

Altitude 430, Quinta Do Crasto, Douro, Portugal 2021



Spiced custard tart, mulled fig

Patricius Tokaji Katinka, Hungary, 2021



Cashel Blue cheese, celery, fruit toast

Quinta do Crasto, LBV Port, Portugal, 2017



Five Courses is priced at £70 per person, Wine pairing is priced at £35 per person

For all reservations and enquiries info@greyhoundfinchampstead.co.uk

Menus are subject to seasonal variations and changes as dictated by Mother Nature

We may need to make small changes to the menu and wine pairings as we draw closer to New Year's Eve, we will be sure to communicate any significant issues with all bookings but will ensure that any substitutions are of equal or superior quality to that advertised.

A discretionary service charge of 12.5% will be added to your bill which goes directly to the team. If we have failed to wow you, please tell us immediately, service charge will be removed, and we will make every effort to redeem ourselves. All prices are inclusive of VAT. Game dishes may contain shot.

Please inform us of any allergens and ask to speak to a manager for allergen advice.



DINE AND DISCO

New Year's Eve 2024

FIVE COURSE VEGETARIAN AND PLANT BASED MENU WITH WINE PAIRINGS

Salt baked celeriac carpaccio, watercress and parsnip salad, hazelnuts

La Minaia, Gavi Di Gavi , Piemont, Italy, 2022



Roast artichokes, shaved Brussels, almonds, shallot dressing

Ramón Bilbao, Rioja Crianza, Rioja, Spain 2020



Cauliflower steak, barley, roast cauliflower purée, black cabbage, confit chestnuts

Altitude 430, Quinta Do Crasto, Douro, Portugal 2021



Spiced custard 'cheesecake', mulled fig

Patricius Tokaji Katinka, Hungary, 2021



Cashel Blue cheese, celery, fruit toast

Quinta do Crasto, LBV Port, Portugal, 2017

or

Sicilian lemon sorbet, limoncello



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