



The Reading Room
RESTAURANT & BAR

NEW YEAR'S EVE TASTING MENU

CANAPÉS ON ARRIVAL

ORANGE AND GIN CURED SALMON

yuzu, wasabi emulsion, compressed apple, sour dough, caviar

HERITAGE BEETROOT

candied walnuts, chicory, goat curd, compressed blackberries

DRIED AGED SIRLOIN OF BEEF

truffle pomme, confit carrot, salt baked celeriac, beef bone marrow jus

OR

RUSTIC RATATOUILLE VEGETABLE SKIN ON POTATO

Jerusalem artichoke, Brussels sprouts, tomato and basil

PRE-DESSERT

poached rhubarb, rhubarb jelly, rhubarb sorbet

DARK CHOCOLATE

pomegranate salsa, fennel sponge, hazelnuts, strawberry sorbet

TEA, COFFEE AND PETIT FOURS