

RESTAURANT GORDON RAMSAY
NEW YEARS EVE SAMPLE MENU

Duck tea

Madeira, orange, whipped liver tartlet

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Orkney scallops

calamansi, hazelnut, black truffle

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Agnolotti

chestnut, Iberico ham, comte, Vin Jaune

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Roast veal sweetbread

toasted grains, macadamia, sauce Périgourdine

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“Dover sole cardinal”

potato, lobster, chive

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Sladesdown farm duck

violina pumpkin, clementine, pontack

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Brie de Meaux

walnut, malt loaf, black truffle honey

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Le trou normand

granny smith, Calvados

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Peanut praline parfait

rum, Tahitian vanilla, popcorn

£400 per person

£275 wine pairing