

TAYLOR & CLAY

New Year's Eve Menu



£39.50 PER PERSON

TO BEGIN

PROSECCO & BULLITT NIBBLES

STARTER

CHARGRILLED SUGAR-CURED PRAWNS

with fennel and lime

OR

SPICED SWEET POTATO CROQUETAS

with pickled mooli and curry leaf aioli

MAIN

WAGYU BEEF PLATE INCLUDING TRI TIP, DAUBE AND SHIN FRITTER

with smoked garlic mash and red wine jus

OR

MUSHROOM AND SCAMORZA FRITTER

with crispy Jerusalem artichokes, ash roasted
beetroot with soubise sauce and crispy kale

DESSERT

BLACK FOREST TRIFLE

OR

BRAMLEY APPLE AND ANISE CRÈME BRÛLÉE

OR

IRISH FARMHOUSE CHEESE

spiced chutney, walnut butter

ADD SOME EXTRA SPARKLE TO YOUR EVENING...

DOLCI COLLINE PROSECCO SPUMANTE

Glass £8.50 | Bottle £29.95

Veneto, Italy – Fresh, frothy and frivolous with
plenty of apple and peach notes.

MOËT & CHANDON

Glass £11.50 | Bottle £65.00

Champagne, France – distinctively dry and light in
character. The best-selling champagne in the world.

A discretionary 10% service charge will be added to your
bill for parties of 6 or more.

Please advise your server of any food allergies. We cannot
guarantee that our dishes will be completely allergen free.