

Kitchen W8

New Years Eve Dinner 2024

Highweald Rose, Sussex £16

Ruby Daiquiri £10

Blood Orange Bellini £12

Brown Butter Old Fashioned £10

Selection of Snacks for the table

Tortellino of Crab, Pickled Fennel, Monks Beard and Spiced Shellfish Bisque

Carpaccio of Veal, Périgord Winter Truffle, White Beetroot, Hazelnuts and Parmesan

Salad of Italian Winter Leaves, Blood Orange, Red Onion, Gingerbread and Mint

Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf

Steamed Fillet of Cornish Brill, Truffle Butter, Cauliflower, Leeks and Chanterelles

Roast Breast and Confit Leg of Duck, Glazed Tokyo Turnips, Blood Orange and Maderia

Lightly Smoked Carnaroli Risotto, Jerusalem Artichoke, Aged Parmesan and Winter Truffle

Fillet and Short Rib of Aged Ex Dairy Beef, Creamed Potato, Wild Mushrooms and Red Wine

New Season's Yorkshire Rhubarb and Blood Orange Fool

Poached Pear and Marcona Almond Tart, Madagascan Vanilla Ice Cream

Valrhona Chocolate Pavé, Salted Caramel Ice Cream, Peanut Praline and Lime

British Cheeses with Spiced Fruit Chutney and Sourdough Crackers

£110 three courses

If you have allergies/ intolerances, please speak to a team member before ordering. Our kitchen is not allergen free..
A discretionary gratuity of 15% will be added to the total bill.

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 @kitchenw8