

# HAMMOND'S

## New Year's Eve at Hammond's

### The Restaurant

Homemade Hammond's breads and flavoured butter

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Selection of canapes

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Beetroot cured salmon gravlax

Lime sorbet, nori, fennel & cucumber

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Sirloin of Titsey Estate beef

Duck liver parfait, potato duchess, celeriac, heritage carrot, black truffle madeira jus

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Optional extra course: Cheese board £13pp supplement

Celery, fig, chutney, crackers & Hammond's bread

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Cranberry and rosemary sorbet, Champagne

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Salted chocolate delice

Coffee cremeux, rum & raisin ice cream

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Petit fours, coffee or tea

Midnight glass of Champagne Cuvee Speciale, Renard Barnier or sparkling tea

Enjoy your table for the duration of the evening or join the festivities downstairs after dinner

Price £95 per person