

NEW YEAR'S EVE 2024

# CASINO ROYALE

AT THE LITTON

2 COURSES £55 | 3 COURSES £65

## APERITIF



Martini, shaken not stirred - champagne cocktail

## STARTERS



Lobster ravioli  
Caper and tomato compote, dill oil, pickled cucumber

Confit pork belly  
Pulled pork bonbon, pine nut butter, pickled carrots, carrot and cardamom purée

Crispy duck egg  
Wild mushroom, spinach, toasted hazelnuts, pickled apple, micro rocket, black garlic purée

Leek and nori mosaic  
Cauliflower and truffle purée, cauliflower carpaccio, pickled mustard seeds, radish roast tomato broth

## MAINS



Fillet of Beef Wellington  
Beef fillet wrapped in a duxelles, tarragon pancake and puff pastry served with red wine jus

Pan-fried monkfish wrapped in Parma ham  
Yuzu and watercress mayo, parmentier potatoes, pickled mussels, sea vegetables and miso sauce

Coconut, coriander and lime arancini  
Courgette and lemongrass sauce, red pepper purée, sugar snap peas, daikon and micro basil salad

Pistachio crusted lamb rack  
Dauphinoise potatoes, smoked yoghurt, pomegranate, baby carrots and lamb jus

## DESSERTS



Chocolate fondant, cherry compote with clotted cream ice cream

Crème brûlée with caramelised sugar and blueberry compote

Baklava, flaky layers of pastry, pistachio nuts, golden syrup, chocolate sauce and tonka bean custard

Apple cinnamon and walnut galette, topped with rum and raisin ice cream and toffee sauce

