



New Year's Eve 2019 £40

Order on the night

Yellowfin tuna tartare avocado, sesame, poppy seed, soy sauce

Kedgeree Scotch Egg Succotash, mango, curried aioli

Smoked Ox tongue minted peas, horseradish, pickled veg

Sriracha tofu avocado spring rolls peanut sauce, red cabbage

Heritage pickled beets horseradish cream, toasted seeds

Smoked chocolate & coffee braised ox cheek spaetzle, confit cabbage, carrot

Tamworth trio of pork bourbon braised belly, brawn fritter, ham hock, potato dauphinoise, chorizo jam

North East Atlantic Stone Bass crab & saffron risotto, tomato, chervil

Beetroot Wellington braised lentils, pickled mushrooms, beetroot glacé

Saddle of Suffolk Lamb stuffed with tomato, pine nuts, olive & garlic, pickled redcurrants

Locally shot pheasant breasts pearl barley & chorizo

Tarragon & garlic roasted new potatoes, creamed leeks, bacon & chestnuts, braised red cabbage

Glazed lemon tart raspberry sorbet

Caramelised apple & pecan tarté tatin clotted cream

T&K Tiramisu pouring cream

Chocolate & salted caramel nemesis Italian meringue

Vanilla & cinnamon poached pear damson sorbet

British Cheeseboard chutney, biscuits, grapes, celery

You and your guests retain your table for the duration of the evening.

An optional service charge of 10% is added to all tables.

www.tapandkitchen.com +44(0)1832 275 069 info@tapandkitchen.com