

The gallery

AT FUSION

HOGMANAY 2017

GLASS OF CHAMPAGNE & CANAPES

.

HOME MADE PUMPKIN SEED BREAD

beef butter

.

PORK CHEEK CANNELLONI

pumpkin puree + sage

🍷 *PINOT NOIR, LES MOUGEOTTES (125ML)*

.

LEEK THREE WAYS

crispy caper + truffle

🍷 *SAUVIGNON BLANC, WARRELVIND (125ML)*

.

MILK POACHED HALIBUT

ajo blanco gel, almond + squid ink rosti, black garlic + trompette

🍷 *VERMENTINO, LES ARCHERES (175ML)*

.

BLACKENED VENISON SADDLE

red grape ragu-filled brick pastry, red cabbage, pear and + jus

🍷 *RIOJA CRIANZA, RAMON BILAO (175ML)*

.

YOGHURT + TONKA BEAN

pineapple chutney

🍷 *SEMILLON, CHATEAU LE LAULERIE (75ML)*

.

BANANA CHEESECAKE

passion fruit curd + creme fraiche

🍷 *PINOT GRIS, VENDAGES TARDIVES (75ML)*

HOGMANAY MENU £75

with wine option £105 🍷



A discretionary service charge of 11.5% will be added to your bill