New Year Eve at The Pem

Glass of Bollinger Special Cuvée Brut NV

Canapés

Cured Halibut Lemon caviar, smoked buttermilk, dill

Oyster Barquettes a l'Americaine Wiltshire truffle, Kirkham's Lancashire, coral

Fallow Deer Grand Veneur Roasted beets, red verjus, smoked chestnut

Manjari and Hazelnut Paris Brest Tonka bean, toasted praline, white Port

Coffee & Petit Fours

£220 per guest

All prices are inclusive of V.A.T. at current rate and are subject to discretionary service charge at 12.5%. All produce is prepared in an area where allergens are present. For those with allergies, intolerances and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.