



NEW YEAR'S EVE MENU

*5 courses for £129 per person
Including a glass of Charles Heidsieck Champagne NV*

Caramelized fig tart, whipped goat cheese (G,D,E)

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Queenie scallops, roasted celeriac soup, samphire, crispy bacon (Ce,D,Mo)

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Josper grilled Heron's farm Beef fillet, wild mushrooms, butternut squash, charred broccoli
& jus (D,SD,Ce)

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Clementine sorbet, Champagne (SD)

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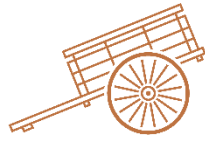
Chocolate hazelnut mousse, chocolate crumb, mandarin sorbet (N,D,E,G)

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Blackberry Pate de fruits

Allergy key - Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N)
Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (SD) Sesame seeds (Se)

In case of Allergy, please ask a waiter for more information A discretionary 12.5% service charge will be added to your bill | All proceeds from the service charge go to our team. Prices are inclusive of VAT



MERCER
ROOF TERRACE

NEW YEAR'S EVE VEGETARIAN MENU

5 courses for £109 per person

Including a glass of Charles Heidsieck Champagne NV

Caramelized fig tarte, whipped goat cheese (G,D,E)

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Roasted celeriac soup, mushroom duxelles & truffle oil (Ce,D)

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Thyme roasted cauliflower steak, butternut squash, wild mushrooms
crumbled blue cheese (D)

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Clementine sorbet, Champagne (SD)

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Chocolate hazelnut mousse, chocolate crumb, mandarin sorbet (N,D,E,G)

-

Blackberry Pate de fruits

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