

NEW YORK, NEW YORK!

EVOLUTION LONDON 2022

NYE MENU

CANAPÉS

NEW YORK LOBSTER ROLL

with herb mayo, pickles

HARLEM FRIED POPCORN CHICKEN

with firecracker dip

LOX BAGEL

with pink pepper cream cheese

MAC AND CHEESE TART

with bacon jam

WALDORF SALAD

with tapioca cracker, candied walnut

MINI VEGAN CORN DOG

with American mustard

STARTER

SALMON, LEMONGRASS, BEETS TREACLE

cured salmon, lemongrass
and ginger gel, Asian slaw,
pickled beets, dill (GF)

CARAMELISED RED ONION, HONEYED FIG, BRIE AND SQUASH TART

rocket, cranberry and toasted pinenut
salad, spiced pear dressing (V)

MAIN

THYME ROASTED RUMP OF ENGLISH BEEF

slow braised onion, topped with bone marrow crumb, artichoke truffle
cream, purple heritage carrots, sticky short rib croquette,
bordelaise sauce (GF)

ROOT VEGETABLE WELLINGTON

Jerusalem artichoke cream, cabbage, port wine sauce (VG) (GF)

DESSERT

LAYERED SUPREME CHOCOLATE

Manjari chocolate ganache, dark chocolate mousse, biscuit crunch,
crème fraiche, amaretti, served with a smooth cherry sauce