



New Year's Eve 2017

4 Courses £50.00

Sample Menu – Subject to change

Amuse Bouche V GF N

aubergine & courgette involtini, sundried tomato pesto, ricotta

Sweet Potato & Plantain Cake V GF

green tomato salsa, chipotle mayonnaise

OR

Wild Mushroom Wellington V N

creamy chipotle sauce

Pumpkin & Beetroot Tart V N GO

rainbow chard, salsify, gravy

OR

Aubergine Parisienne V GO

*layered with caramelised red onion, tomato, spinach, Dijon mustard,
served with dauphinoise potato & peppercorn sauce*

Dark Chocolate Sphere V GF

*dark chocolate shell filled with chocolate mousse & salted date caramel sauce,
served with hot chocolate sauce*

OR

Pecan Pie V N

caramel, Chantilly

V VEGAN | GF GLUTEN FREE | GO GLUTEN FREE OPTION | N CONTAINS NUTS

Allergen information is available upon request, please inform your server before ordering.

The preparation of dishes containing allergens are prepared in the same kitchen.

A discretionary service charge of 12.5% will be added to your bill. Service charge is divided across the entire restaurant team.

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