



**NEW YEAR'S EVE 2018
TASTING MENU
5 courses £50.00**

Amuse Bouche

fragrant shiitake mushrooms & water chestnuts in crispy basket
with shiso leaf & coriander sauce

Creamy Jerusalem Artichoke Soup GO

with truffle oil, Parmesan style cheese & herb twist

Raviolini NO

homemade pasta filled with butternut, ricotta, Mediterranean tomatoes & basil,
served with celeriac purée & garnished with crispy sage & toasted pine nuts

Aubergine Teriyaki

chargrilled aubergine layered with coriander pesto, roasted red peppers,
shitake mushrooms & horseradish, coated with crispy breadcrumbs,
served with stir-fried Pak choi & pickled ginger & mango salsa

Desserts trio

chocolate & raspberry, mango pavlova, plum & star anise crumble

Menu subject to change

NV NON-VEGAN | VO VEGAN OPTION | GF GLUTEN FREE

GO GLUTEN FREE OPTION | N CONTAINS NUTS | NO NUT FREE OPTION

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

Please note: 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.

HAMMERSMITH

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OPENING SOON IN ST JOHN'S WOOD