



CHEZBURTON

Celebrate New Year's Eve @ Chez Burton vegan Style

Welcome Cocktail

Amuse-bouche

Mushroom vol au vent

Starter

Smoked beetroot served with a
basil tofu emulsion and hazelnuts

Above ground

Onion Squash stuffed with butternut squash
risotto, served with a burnt leek lyonnaise

Below ground

Parsnip fondant served with a pumpkin and miso
purée, pickled pear, walnuts and pumpkin seeds

Palate cleanser

Champagne sorbet

Dessert

Caramalised apple terrine served with cranberry
sorbet and rosemary sablé

Tickets £80

**Which includes complimentary entry to
the after party at The Waiting Room
Letchworth at 9pm**