




# THE Great GATSBY

in partnership with  **Tanqueray**  
— NO. 10 —

## Five-course Plant Based New Year's Eve Dinner

Including arrival cocktail, a glass of Champagne and wine, tea/coffee.

### DRINKS

#### Tanqueray No10 Cocktail

**Joseph Perrier, Cuvée Royale**, Châlons-en-Champagne, France NV

**Chardonnay, Bramito**, Antinori, Umbria, Italy '21 *or*

**Brunello Di Montalcino**, Pian delle Vigne, Antinori, Italy '17



### DINNER

Amuse bouche

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Grilled sourdough, Padrón peppers, Nocellara olives,  
red pepper hummus

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Baked beetroot, pickled onions, glazed chicory, cherry dressing

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Dukka spiced cauliflower, cannellini beans,  
gremolata, preserved lemon

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Grilled king oyster mushrooms, truffled potatoes,  
artichokes, sprout tops, lovage dressing

.

Chocolate orange cake, vanilla ice cream



### COFFEE AND TEA

**£120 per person**

*All dishes on this menu are plant based*

Please note that these menus are subject to small modifications. A booking is required in advance to dine from this menu. Large groups may be required to pre-order in advance. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. For full allergen information please visit [thebotanistonsloanesquare.com](http://thebotanistonsloanesquare.com)