



NEW YEAR'S
EVE

— £ 1 4 0 p p —

Champagne & Chef's Selection Canapés

Baked Orkney Scallop
Apple & Caviar

Lobster Raviolo
Ceps

Bentley's Rooftop Smoked Salmon
Crumpet, Seaweed Butter & Pickled Cucumber

Roast Veal Sweetbread
Truffle Potato Cream & Trompettes

Burrata
Dandelion, Clementine & Almonds

Glenarm Beef Fillet
Foie Gras, Truffle & Madeira Sauce

Tranche of Wild Turbot
Langoustine & Olive Oil Mash

Monkfish & Lobster Goan Curry
Pumpkin & Jalapeño

Baked Wild Mushroom Pithivier
Calcot & Belper Knolle

Wild Line-Caught Seabass
Cornish Crab Fregola, Coastal Herbs

Rum Baba
Blood Orange

Apple Tarte Fine
Quince & Vanilla Ice Cream

Hot Chocolate Cake
Guinness Ice Cream

Soft Serve
Pain d'Épice & Cranberry

Truffle Brie de Meaux
Oatcake & Roast Pear



*We will adapt your selected menu to suit any guests with dietaries or allergies.
Please inform your event manager with at least 72 hours-notice.*



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CAVIAR

Ossetra Impérial

10g 60.00 - 30g 165.00 - 50g 275.00

Beluga Royal

30g 450.00 - 50g 750.00

Beluga Tsar Impérial

30g 550.00 - 50g 910.00

OYSTERS

Native

Loch Ryan

8.25 each - 49.50 ½ dozen

Royal Whitstable

8.25 each - 49.50 ½ dozen

Rock

Jersey

3.75 each - 22.50 ½ dozen

Carlingford

4.10 each - 24.60 ½ dozen

PLATTERS

Shellfish Platter

*Oysters, Mussels, Crevettes, Cockles,
Clams & Whelks*

50.00

Add Half a Lobster 35.00

Royal Shellfish Platter

*Half Lobster, Dressed Crab, Prawns,
Oysters, Cherry Clams, Mussels & Whelks*

100.00



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