



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**  
*Winter Truffle & Madeira Sauce*

**Tranche of Wild Turbot**  
*Langoustine & Olive Oil Mash*

**Monkfish & Lobster Goan Curry**  
*Pumpkin & Jalapeño*

**Baked Wild Mushroom Pithivier**  
*Calcott & 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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