

New Year's Eve Brunch

On the Table

KELLY OYSTERS N2 *f r s su*
caviar

Starters *sharing*

BEETROOT CARPACCIO *d su v*
pomegranate - pickled shallots -
blue cheese - pumpkin seeds - gold leaf

ATLANTIC COD TERRINE *d f r*
sour cream dressing - leek oil - caviar

FOIE GRAS BALLOTINE *d e g n*
cherry jam - Hobnob crisps

WAGYŪ BEEF CARPACCIO *d n*
rocket pesto - parmesan - black truffle
& gold

Mains *choice of*

PARMESAN & TRUFFLE RISOTTO *d g v*
fried globe artichoke - chives

LOBSTER & CRAB RAVIOLO *d e g r s su*
smoked red pepper sauce - herb oil -
salmon roe

CHICKEN KIEV *d e g*
mashed potato - morel mushrooms -
truffle butter - crispy kale

WAGYŪ STRIPLOIN 250G *d*

WAGYŪ PRIME FILLET 200G *d*

CHOICE OF SIDES

PARMESAN HAND CUT CHIPS
TRUFFLE MAC & CHEESE
BROCCOLINI

CHOICE OF SAUCE

STK
STK BOLD
WILD MUSHROOM SAUCE
PEPPER SAUCE

Desserts *sharing*

EARL GREY & LEMON *d e g*
mousse - sponge - blueberry compote

CHOCOLATE MOUSSE *d e g*
blackberry - chocolate sablé - ice cream

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Cocktails

FREAK ME

tequila - peach - agave - lemon juice

CANDY SHOP

vodka - strawberry - lemon juice - elderflower

Wines

WHITE | RED | ROSÉ

Sparkling

ALBERTO NANI, PROSECCO DOC

Spirits

VODKA, RUM, GIN, WHISKY

Beer

PERONI

Soft Drinks

COCA-COLA | COKE ZERO | SPRITE | SPRITE LIGHT
| GINGER ALE | TONIC WATER

Juices

APPLE | CRANBERRY | ORANGE | PINEAPPLE

VOSS STILL WATER | VOSS SPARKLING WATER