



New Year's Eve 2025

CANAPÉS

Manchego cheese and truffle goujons
Chicken liver and foie gras parfait with kalamansi jelly
Cold 'Ajo Blanco' soup with grapes

STARTERS

SCALLOPS CEVICHE

Fennel and seaweed salad, avocado and blood orange, yuzu and pink peppercorn dressing

CRAB CAKE

Crispy Jersey crab cake, pickled cucumber, green chilli yuzu koshu mayo

BEEF TARTAR

Raw beef tartar with habanero, lime and sesame dressing, soy cured egg yolk, pear salad with mirin & citrus dressing and tostadas

KING OYSTER MUSHROOMS & ROMESCO

Char grilled king oyster and shimeji mushrooms, romesco sauce, paprika, almonds

MAINS

AUBERGINES

Crispy aubergines, butternut squash veloute, tomato, red onion and herb salsa

SEA BASS

Pan roasted sea bass fillet, lobster croquette, saffron potato fondant, samphire, spinach and coconut, tamarind sauce

BEEF FILLET

Fillet of beef, roasted shallots, pommes Anna, baby carrots, red wine sauce

DESSERTS

CHOCOLATE MILLE-FEUILLE

Layers of puff, chocolate cremeux, blackberries, hazelnut praline, butterscotch and vanilla ice cream

MANGO CHOUX BUN

Mango mousse filled choux bun with mango salsa, passionfruit sorbet

ENGLISH BLUE CHEESE

Wedge of English Blue cheese, poached pear tart, candied walnuts and truffle honey

TEA, COFFEE AND PETIT FOURS

(VG) = VEGAN | (V) = VEGETARIAN | (GF) = GLUTEN FREE | (DF) = DAIRY FREE

PLEASE BE AWARE THAT THERE COULD BE NUT TRACES IN SOME OF THE INGREDIENTS USED IN THE PREPARATION OF OUR MENUS.
IF YOU HAVE SPECIFIC CONCERNS REGARDING ALLERGIES, PLEASE SPEAK TO YOUR EVENT COORDINATOR.