



New Year's Eve 2025

SEA SALT FOCACCIA & BUTTER

CANAPÉS

Manchego cheese and truffle Gougeres (V)

Cold 'Ajo Blanco' soup with grapes (V)

STARTERS

CRAB CAKE

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

BEEF TATAKI

Seared beef tataki with habanero, lime and sesame dressing, pear & fennel salad with mirin & citrus dressing and sesame lavash

KING OYSTER MUSHROOMS & ROMESCO

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

MAINS

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

AUBERGINES

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

DESSERTS

CHOCOLATE MILLE-FEUILLE

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

MANGO CHOUX BUN

Mango mousse filled choux bun with mango salsa, passionfruit sorbet (V)

ENGLISH BLUE CHEESE

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

TEA, COFFEE AND PETIT FOURS

(V) = VEGETARIAN

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.