

New Years Eve Dinner

£270 per person including a glass of N.V. Veuve Clicquot Brut

~ Amuse-Bouche ~

Oyster with Gin, Smoked Roe and Apple Bubbles

~ Starters ~

Poached Lobster with Bisque Jelly

Pickled Winter Vegetables and Oscietra Caviar

Celeriac Tartlet

White Truffle and Silver Skin Onion

Norfolk Chicken Consommé

Oxtail Ravioli and Truffle

Roasted Orkney Scallop

Fennel, Fregola and Beurre Blanc

Veal Sweetbread with Truffle Potato Mousseline

Shallot Compote and Balsamic Jus

~ Main Courses ~

Butter Glan Monkfish

Saffron Shellfish Chowder, with White Onion and Lemon

Venison Fillet and Croquette

Boulangère Potatoes, Celeriac, Vanilla and Elderberry Jus

Vegetable Pithiviers

Sauvignon Blanc White Sauce

Halibut Roulade

Jerusalem Artichoke, Caviar and Champagne Nage

Hereford Beef Fillet

Short Ribs, Rainbow Chard and Truffled Mash

~ Desserts ~

Chocolate Pudding

Praline Meringue and Piedmont Hazelnut Ice Cream

Exotic Fruit Trifle

Mango Compote and Coconut Sorbet

Truffle Parfait with Chestnut Mousseline

Suzette Sauce and Blood Orange Sorbet



HOTEL CAFÉ ROYAL
LONDON