

NEW YEAR'S EVE

IN PARTNERSHIP WITH

MAISON FONDÉE À JARNAC EN 1828

COURVOISIER
Le Cognac de Napoléon

£120 PER PERSON

**5 COURSE MEAL, INCLUDING A COURVOISIER
WELCOME COCKTAIL ON ARRIVAL &
CHAMPAGNE TOAST AT MIDNIGHT**

48-HOUR SOURDOUGH BREAD FOR THE TABLE GF*

STARTERS

ORKNEY ISLES SCALLOPS

seared scallops, seaweed
& garlic butter, parmesan
crumb, avruga caviar

AGED BEEF CARPACCIO GF

Thinly sliced seared beef fillet,
truffled pine nut dressing,
focaccia crumb, sun-dried
tomato puree, aged parmesan

BEETROOT TARTARE VE/GF*

Diced beetroot, walnut
dressing, sour apple, plant
crème fraîche, crisp bread

TORCHED MACKEREL GF

Gochujang glaze, pickled
cucumber, black sesame

MAIN COURSES

FREE RANGE CORNFED CHICKEN AU CHAMPAGNE GF

Thyme roasted cornfed
chicken breast, fondant
potato, green beans,
champagne bearnaise sauce

BLACK TRUFFLE RISOTTO VE/GF

Wild porcini mushroom,
carnaroli rice, sage pesto
dressing, plant grana Padano,
shaved fresh Italian winter
truffle

48DAY-DRY AGED SIRLOIN 10OZ GF

Char-grilled sirloin steak,
beurre noisette, triple cooked
chips, watercress, peppercorn
sauce

PAN-SEARED NORTH ATLANTIC HALIBUT GF

Saffron bisque, Cornish
mussels, chantenay carrots &
buttered greens

DESSERTS

STICKY TOFFEE PUDDING V/GF

Date & prune pudding, salted toffee
sauce, vanilla bean ice cream

CHOCOLATE ORANGE TORTE V

Vanilla crème fraîche & crispy cherries

SORBETS VE/GF

Sicilian lemon, blood orange & raspberry

CHEESE

CHEESE & PORT SHARING BOARD

A selection of British cheeses, including Somerset brie, coastal cheddar, Yorkshire blue & Canterbury goats', served with a glass of port, crackers, chutney, celery & grapes

COFFEE & TRUFFLES

COFFEE & SALTED CARAMEL CHOCOLATE TRUFFLES

V Vegetarian

V* Vegetarian Option Available

VE Vegan

VE* Vegan Option Available

GF Gluten Free

GF* Gluten Free Option Available

**THE
LIBERTINE**

THE ROYAL EXCHANGE