

NEW YEAR'S EVE MENU HIGHLIGHTS

PÂTÉ, TERRINE & COLD CUTS STATION

Rabbit with Pistachio, Kumquat Jam,
Hudson Valley Foie Gras, Yuzu & Ginger Fig Chutney,
Duck with Roasted Hazelnut & Marinated Plum,
Trout & Lobster Terrine, Ginger Passion Sauce,
Salmon Terrine & Wasabi Mayo

INTERNATIONAL CHEESE TABLE

Stilton Blue PDO, Brie, Camembert, Parmesan, Taleggio, Manchego,
Livarot Petit, Aged Cheddar, Chevre, Blue Cheese, 2 Whole Wheel
Parmesan Cheeses, Feta, Anari, Gruyere, Buchette Aux Truffe, Tomme De
Savoie, Pont L'Evêque, Roquefort, Pecorino Romano, Parmigiano Reggiano

SEAFOOD ON ICE & OYSTER STATION

Black Mussels, Alaska Crab, Tiger Prawns, Langoustines, Lobster

Oyster Selection | Size No. 3

Tsarskaya Oysters, Umami Oysters, Fines de Claire Oysters

JAPANESE STATION

Maki Rolls

Salmon,
Spicy Tuna,
Cucumber

California Rolls

Crab,
Mango,
Cucumber
& Avocado

Nigiri

Tuna,
Salmon,
Hamachi,
Ebi prawns

Sashimi

Salmon,
Tuna,
Hamachi

CAVIAR CANAPE STATION

Smoked Salmon & Caviar
Wagyu Beef Tartare & Caviar
Deviled Egg & Caviar

GRAVLAX SALMON STATION

Beetroot Cured Salmon
Vodka-Dill Cured Salmon
Cyprus Lime Cured Salmon

LOBSTER STATION

Lobster Thermidor,
Lobster Ravioli,
Bisque Glace

FOIE GRAS STATION

Pan Fried Foie Gras,
Caramelised Apple,
Pickled Mustard Seed,
Figs

CARVING STATION

Roasted Prime Rib Beef, Yorkshire Pudding, Madeira Jus,
Wagyu Beef Wellington, Hay Smoked Capon,
Herb Butter, Roasted Turkey, Cranberry Sauce & Gravy

DESSERT LIVE STATION

Chocolate Fountain with Assorted Fruit Skewers
Waffles, Cream Anglaise, Cherry Compote
New Year Champagne Ice Cream
COD Festive Table

Our menu items may contain allergens.
For any allergies or special dietary requirements,
please inform a member of our team.