

190
QUEEN'S GATE

New Year's Eve Dinner

Tasting Menu £95

Welcome Canapes & Glass of Highweald Brut Reserve NV, English Sparkling Wine

CLASSIC

Olive Oil Poached Loch Duart Salmon
Tenderstem Broccoli Fritter, Cucumber Dressing, Caviar
[SD], [F]

Ham Hock & Mushroom Vol au Vant
Madeira Sauce, Winter Truffles
[G], [M], [SD], [E]

Roasted Monkfish, Brown Shrimp
Champagne Velouté
[M], [SD], [F], [C]

Roasted Loin of Lamb
Courgettes, Tomato Fondue, Rosemary Sauce
[G], [M], [SD]

or

Fillet of Beef
Braised Kale, Wild Mushroom Cream, Red Wine Sauce
[G], [M], [SD]

Vanilla Choux Bun, Chocolate Cream
Orange Caramel
[G], [M], [N], [E]

Coffee, Tea & Petit Fours [M], [SD]

Please make one of our team aware of any dietary restrictions or allergies you might have.
A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan
ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN,
[L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE,
[Se] SESAME SEEDS.

All menu items are subject to change according to seasonality and market availability.