



190  
QUEEN'S GATE

*New Year's Eve Dinner*

Five Courses £100

Welcome Glass of English Sparkling Wine & Nibbles

CLASSIC

Olive Oil Poached Loch Duart Salmon  
Lemon Sabayon, Keta Caviar, Marinated Cucumber  
[E] [F] [M] [Mu] [SD]

Chicken & Wild Mushroom Raviolo  
Winter Truffle Velouté  
[E] [G] [M] [SD]

Roasted Wild Seabass  
Buttered Leeks, Artichokes, Lobster Sauce  
[C] [F] [G] [M] [SD]

Fillet of Aberdeen Angus Beef  
Sweet & Sour Carrots, Truffled Potato, Madeira Sauce  
[E] [G] [M] [SD]

Vanilla Gateau  
White Chocolate Cream, Poached Pear, Caramel Sauce  
[E] [G] [M] [S]

Tea or Coffee & 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,  
[M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE.

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



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VEGETARIAN

Marinated Baked Beetroots  
Bitter Leaf Salad, Lentil & Goat Cheese Dressing  
[M] [Mu] [SD]

Wild Mushroom Raviolo  
Winter Truffle Velouté  
[E] [G] [M] [SD]

Herb Gnocchi  
Glazed Root Vegetables, Butternut Squash Sauce  
[G] [SD]

Truffled Potato Pithivier  
Parmesan Velouté, Chestnuts, Kale  
[E] [G] [M] [SD]

Vanilla Gateau  
White Chocolate Cream, Poached Pear, Caramel Sauce  
[E] [G] [M] [S]

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

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