NEW YEAR'S EVE







WELCOME DRINKS RECEPTTION



COLD APPETISERS

BLINI WITH SMOKED SALMON AND DILL CRÈME FRAÎCHE
FOIE GRAS MOUSSE, FIG JAM AND CARAMELISED WALNUTS
CRISP BREADS TOPPED WITH STEAK TARTAR AND A SALTED EGG
YOLK DRESSING
OYSTER CEVICHE

HOT APPETISERS

SCALLOPS AU GRATIN WITH HERB PANKO BREADCRUMBS
TRUFFLE-INFUSED OYSTER MUSHROOM ARANCINI
IBÉRICO HAM CROQUETTES
KAMADO-GRILLED OCTOPUS WITH POLENTA AND SOBRASADA
SAUSAGE



GALA DINNER



APPETISER

SMOKED MACKEREL, AVOCADO MOUSSE AND YUZU

STARTER

CREAMY SEAFOOD BISQUE WITH MONKFISH, KING PRAWNS AND LEMON GRASS

FISH

SEA BASS FILLET IN A BEURRE BLANC SAUCE WITH CAULIFLOWER
TEXTURES

MEAT

PORT-GLAZED BEEF RIB WITH CREAMED PARSNIPS AND ROASTED GARLIC

DESSERT

CARAMELISED MILLE-FEUILLE PASTRY WITH CHOCOLATE
AND HAZELNUT CREAM
NOUGAT AND TRADITIONAL CHRISTMAS CONFECTIONS

WINE LIST

SH WINE SELECTION CAVA

*NEW YEAR'S EVE PARTY LUCKY GRAPES, PARTY BAG, OPEN BAR AND DJ.



