

# New Year's Eve Menu

Served in Laurent at Café Royal

**31st December**

Three courses with a glass of Veuve Clicquot Brut £115 per adult — £65 per child

## To Start

### Curried Lobster Salad

Crispy rice

### Keen's Cheddar Peppered Popover

## Starter

### White Mushrooms Velouté

Truffle sabayon, warm truffle brioche

### Seared Devon Scallops

Parsnip purée, golden Osetra caviar, caramelized chicories,  
Meyer lemon-caper brown butter

### Kamchatka King Crab Nigiri (3 pieces)

Poached in lime butter, local wasabi

### Pan Seared Foie-Gras

Quince & apple mostarda, Balsamic reduction, Mâche salad

## Main Course

### Roasted Cotswold Chicken

Mushroom duxelles, porcini mashed potatoes, chicken jus

### Angus Fillet Rossini

Seared foie gras, wilted garlic spinach, brussel sprouts, Cabernet-truffle sauce

### Roasted Halibut "Modern Muniere"

Cauliflower, sunchoke, preserved lemon butter nage

### Butternut Squash Risotto

Sage brown butter, black truffle, Port reduction

*All served with a selection of traditional vegetables & goose fat potatoes*

## Dessert

### Warm Chocolate Ganache Tart "Paris Brest"

Milk crème glacée

### Dark Rum Sticky Toffee Banana Pudding

Confit kumquat, caramelized pecan

### Baked Alaska

Cassis sorbet & vanilla ice cream, Kirsch flambé

### Selection of British Cheeses

Truffle cheese, Stilton, Tunworth (cow), Bosworth Ash (goat), Beauvale (cow), Rye crisps,  
warm hazelnuts in honey, gooseberry jam, drunken fig, mendiantes



If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu. All prices are inclusive of VAT at 20%.  
A discretionary service charge of 12.5% will be added to your bill.

Sample Menu. Vegetarian and vegan menus available upon request