

# PALM COURT

## NEW YEAR'S EVE DINNER MENU

### - STARTER -

Jerusalem artichoke soup, roast hazelnuts, Brillat Savarin toast

Classic foie gras terrine, beetroot, white balsamic jelly

Balvenie whisky-cured smoked salmon, buckwheat blini, horseradish and sorrel

### - MIDDLE -

Chestnut tart, parsnips, bitter leaf salad

Roast diver-caught scallop, spiced shellfish dressing, cauliflower, toasted seeds

Pumpkin and brown butter ravioli, gorgonzola, mulled wine poached pear

### - MAIN COURSE -

Roast venison loin, celeriac, pickled blueberry sauce

Wild sea-bass, potato and truffle millefeuille, baby artichokes

Cepe mushroom risotto, Parmesan, persillade

### - DESSERT -

Hazelnut praline and Guanaja cube, lemon sorbet

Dulcey pannacotta with exotic fruit compote, pistachio streusel

Passion fruit and coconut roulade, banana sorbet

£125.00

£170.00 with free flowing champagne  
(maximum 2 hours)

*Perrier-Jouët Grand Brut Champagne, NV*

#PALMCOURT



All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill. Food Allergies or Intolerances  
If you are allergic to any food products, please advise a member of the service team. Information about ingredients is available on request.