

New Year's Eve Lunch

Sunday 31st December

Live Entertainment - 'Wild Roamers'

Welcome Champagne Cocktail Three Course Menu - 65.00 per head

For the Table

48 Hour Sourdough Bread (V & GF option) sea salt butter
Goat's Cheese Croquette (V) red pepper, basil emulsion
Taramasalata radishes and fennel

Starters

Choose one

London Burrata (V & GF) beetroot, horseradish, red vein sorrel
Cornish Crab fennel, grapefruit, kohlrabi
Exmoor Venison Tartare sour cherry, marinated figs
Delica Pumpkin Soup (Ve) King Oyster mushroom, pine oil

Mains

Choose one

Day Boat Fishermen's Stew (please ask the waiter)
Roast & Tempura Cauliflower (Ve) curry sauce, cashew nut, pickled ginger
Stuffed Tamworth Pork black pudding, turnip tops, caper gravy
Braised Beef Shin & Oxtail Ragu, Mafalde Pasta Bermondsey hard pressed cheese
Warm Winter Salad (Ve) Delica pumpkin, chantarelles, brown butter, truffle, barley
Chicken Schnitzel free range Cotswold chicken, Westcombe cheddar sauce, fried egg, truffle

Sides

Pink Firs (V & GF)
chive butter 6.00

Fries
house curry sauce 6.00

Celeriac Remoulade
apple, truffle 6.00

Roast Sprouts (GF)
bacon, garlic 6.00

Bitter Leaf Salad (Ve & GF)
citrus, cherry vinaigrette 6.00

Desserts

Choose one

Citrus Pavlova (GF) crystallised meringue, brandy cream, citrus salsa
Apple Tarte Tatin caramelised Braeburn apples, cinnamon, vanilla ice cream
Valrhona Chocolate Mousse (Ve & GF) pear cōmpote
Sticky Toffee Pudding toffee sauce, caramelised pears, Cornish clotted cream

National Gallery Members enjoy a 10% discount on your food per member

Guests with allergies and intolerances should inform a member of the team before placing an order for food or drinks. We can't guarantee any of our products are suitable for those with allergies due to high risk of cross contamination. A 12.5% discretionary service charge is added to your bill. All prices include current rate of VAT. Vegan options available. We do not take cash. Menus subject to change.



O New Year's Eve

Additions

Jersey Rock Oysters (GF) classic or house 1/2 dozen 25.00 / each 5.00

Exmoor Cornish Salted Caviar potato crisps, chive, sour cream 30g / 85.00

English & Irish Cheeses from Neal's Yard seasonal accompaniments 19.00pp

Petit Fours takeaway chocolate box 6.00

Champagnes

Ruinart Blanc De Blanc
Champagne, France, NV
nectarines, citrus fruits with
a pleasant mineral quality
125ml - 27.50 / 750ml - 165.00

Krug Champagne
Champagne, France, 2003
aromas of blossom, fresh plums,
green apples, orange peel and hazelnut
750ml - 350.00

Dom Perignon, Vintage
Champagne, France, 2012
honeysuckle, toasted almonds,
ripe fruit, and vanilla
750ml - 320.00

Delamotte Brut
Champagne, France, NV
appealing freshness, soft curves
and a precise, fresh fruit finish
125ml - 18.00 / 750ml - 85.00

Laurent-Perrier Rose
Champagne, France, NV
ripe red fruit aromas, exotic
intensity and great freshness
125ml - 25.00 / 750ml - 145.00

Nyetimber Classic Cuvée
West Chilmington, England, NV
palate of honey, almond,
pastry and baked apples
125ml - 18.00 / 750ml - 98.00

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