JUL'S

NEW YEAR'S EVE MENU

£110pp (1st Sitting)

A Glass of Champagne Palmer Brut Reserve on arrival.
Choose one amuse bouche, one starter, one main course and one dessert.

AMUSE BOUCHE

Potato Terrine / Truffle / Parmesan Custard
Beef Tartare / Milk Bread / Rocket Mayo / Black Truffle
Tarama Pani Puri / Smoked Eel / Unagi Glaze

APPETISERS

Tuna Tartare / Black Lime / Orange Zest / Blackberries / Ponzu / Beet and Raspberry Sorbet
Ash Baked Beetroot / Radicchio / Chestnut / Pickled Berries / Smoked Butter Sauce
Wagyu Tartare / Marrow Milk Bread / Kefir and Truffle Dashi / Rocket Mayo / Caviar

CAVIAR (Supplement)

Hedone Golden Oscietra 90 / 30g	N25 Baerii Hybrid Reserve 80 / 30g	Umai Modern 20 / 10g

MAIN COURSES

Turbot / Kakavia Veloute / Ricotta Gnocchi / Devilled Mussels / Sea Fennel
Roasted Duck / Baked Rice / Wild Mushrooms / Beetroot Gel / Rakomelo Jus
Pumpkin Risotto / Parmesan Foam / Espresso Butter / Pumpkin Seed Dukkah

PREMIUM CUTS (Supplement)

A5 Wagyu Rib-Eye 43 / 100g	A5 Wagyu Striploin 53 / 100g	Wagyu Rib-Eye Cap 28 / 100g

DESSERT

Black Forest / Manjari Brownie / Vissino Compote / Valrhona Parfait / Torched Meringue
Ravani Semolina Sponge / Confit Lemons / Chestnut Parfait / Torched Meringue

JUL'S

NEW YEAR'S EVE MENU

£150pp (2nd Sitting)

A Glass of Champagne Palmer Brut Reserve for the countdown.
Choose one amuse bouche, one starter, one main course and one dessert.

AMUSE BOUCHE

Potato Terrine / Truffle / Parmesan Custard
Beef Tartare / Milk Bread / Rocket Mayo / Black Truffle
Tarama Pani Puri / Smoked Eel / Unagi Glaze

APPETISERS

Tuna Tartare / Black Lime / Orange Zest / Blackberries / Ponzu / Beet and Raspberry Sorbet
Ash Baked Beetroot / Radicchio / Chestnut / Pickled Berries / Smoked Butter Sauce
Grilled Calamari / XO Beurre Blanc / Nduja Oil / Guanciale Crumb / Squid Ink
Wagyu Tartare / Marrow Milk Bread / Kefir and Truffle Dashi / Rocket Mayo / Caviar

CAVIAR (Suplement)

Hedone Golden Oscietra 90 / 30g	N25 Baerii Hybrid Reserve 80 / 30g	Umai Modern 20 / 10g

MAIN COURSES

Roasted Duck / Baked Rice / Wild Mushrooms / Beetroot Gel / Rakomelo Jus
Turbot / Kakavia Veloute / Ricotta Gnocchi / Devilled Mussels / Sea Fennel
Truffle Mushroom Risotto / Espresso Butter / Parmesan Foam / Chestnut / Wild Mushrooms
Lobster Risotto / Delica Pumpkin Purйe / Espresso Butter / Toasted Pumpkin Seeds

PREMIUM CUTS (Suplement)

A5 Wagyu Rib-Eye 43 / 100g	A5 Wagyu Striploin 53 / 100g	Wagyu Rib-Eye Cap 28 / 100g

DESSERT

Black Forest / Manjari Brownie / Vissino Compote / Valrhona Parfait / Torched Meringue
Ravani Semolina Sponge / Confit Lemons / Chestnut Parfait / Torched Meringue