

190
QUEEN'S GATE

New Year's Eve Dinner

Five Courses £95

Welcome Aperitif

CLASSIC

Olive Oil Poached Loch Duart Salmon
Lemon Sabayon, Keta Caviar, Marinated Cucumber
[E] [F] [M] [Mu] [SD]

Chicken & Wild Mushroom Raviolo
Winter Truffle Velouté
[E] [G] [M] [SD]

Roasted Wild Seabass
Buttered Leeks, Artichokes, Lobster Sauce
[C] [F] [G] [M] [SD]

Fillet of Aberdeen Angus Beef
Sweet & Sour Carrots, Truffled Potato, Madeira Sauce
[E] [G] [M] [SD]

Vanilla Gateau
White Chocolate Cream, Poached Pear, Caramel Sauce
[E] [G] [M] [S]

Tea or Coffee & Petit Fours
[M] [SD]

Please make one of our team aware of any dietary restrictions or allergies you might have.
A discretionary service charge of 12.5% will be added to your bill. **V** vegetarian. **VE** vegan
ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [P] PEANUTS, [G] GLUTEN,
[M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [S] SOYA, [SD] SULPHUR DIOXIDE.

All menu items are subject to change according to seasonality and market availability.