



No. FIFTY
CHEYNE
New Year's Menu

PRINCIPAL SERVICE

£145 PER PERSON with a glass of Ruinart Brut Champagne

FOR RESERVATIONS BETWEEN 7.30PM – 10PM
CARRIAGES 12.30AM

Flutes and bottles of Blanc de Blanc Ruinart Champagne at £25 and £98

STARTERS

**Lancashire Bomb cheese soufflé with
Lyonnais onions and black truffle sauce**
with milk crumble and pear

**White crab meat mayonnaise with baby potato salad
and quince purée**
with pickled cucumber and dill jellies

Salad of heritage beetroot and kale
with pickled apples and quinoa, cashew nut milk and
artichoke crisps with blackcurrant caramel

Roasted Orkney scallops
with leek fondue, squid ink farfalle pasta and lobster bisque

MAIN COURSE

Dexter beef chateaubriand
with truffle creamed potatoes and wild mushrooms with
smoked bone marrow sauce to share

Glazed citrus and vanilla duck breast
with beluga lentils, celeriac purée
and caramelised quince,
pickled mustard seeds and Madeira jus

Grilled wild seabass with wilted baby spinach
with capers, parsley and lemon segments,
confit crushed baby potatoes

Hand-stretched pappardelle with pumpkin and sage,
wild mushroom, Parmesan and hazelnut sauce

PUDDING

Pistachio and dark chocolate fondant
with vanilla ice cream and salted caramel sauce

No. Fifty Cheyne's classic Tiramisu

Pink lady apple tarte Tatin
with salted caramel and clotted cream ice cream

*Please advise your waiter if you have any allergies.
A discretionary 15% service charge will be added to your bill.*