



NO. FIFTY CHEYNE

New Year's Menu

SUNSET SERVICE

£75 PER PERSON FOR RESERVATIONS
BETWEEN 6PM – 7.15PM

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

STARTERS

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

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

MAIN COURSE

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

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

Beef fillet with truffle creamed potatoes and wild mushrooms
with smoked bone marrow sauce – £15 supplement

PUDDING

No. Fifty Cheyne's classic Tiramisu

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