

NO. FIFTY
CHEYNE
New Year's Eve

PRINCIPAL SERVICE ~ £180 PER PERSON
FOR RESERVATIONS BETWEEN 7.30pm – 9.30pm
CARRIDGES 12.30am

RECEPTION & AMOUSE BOUCHE

Enjoy a glass of AR Lenoble Grand Cru `Blanc de Blancs` Champagne
Caviar with leek, potato and truffle

STARTERS

Blue fin tuna tartare with soy and black garlic dressing, avocado,
Delicia pumpkin purée and pomegranate salad

Pumpkin, pear and golden beetroot salad with citrus and pickled raisin quinoa,
cashew nut cream with caramelised mandarin and beetroot caramel

Beef carpaccio with herb pesto, celeriac remoulade and hazelnut cream, parmesan and wasabi rocket salad

Roast scallop and langoustines with squid ink black rice,
pickled celery and ruby red grapefruit with parsley and garlic dressing

MAIN COURSE

Grilled côte de boeuf or châteaubriand with extra chunky beef fat chips,
green bean and cured foie gras salad with truffle vinaigrette, peppercorn and béarnaise sauce

Grilled Cornish dover sole with crushed confit baby potatoes and wilted spinach
with lemon butter sauce and Baerii caviar

Roasted Duck breast and confit leg with wilted baby spinach, seared foie gras and dauphinoise potato
with red wine sauce and bone marrow

Scottish lobster tagliatelle with hen of the wood mushrooms, shellfish bisque and tarragon

Wild cépe risotto with wilted Swiss chard, smoked thyme butter,
Ironbark pumpkin with melted Baron Bigod cheese

PRE DESSERT

Mandarin granita with champagne and redcurrants

PUDDING

Brioche Bread and butter pudding with clotted cream ice cream and spiced custard

Hot chocolate moelleux with pistachio and white chocolate, salted caramel sauce

Lemon posset with blueberry compote and vanilla sugar beignets

Crème caramel and date purée with blistered raisins, Sauternes jelly and hazelnut tuille

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

NO. FIFTY
CHEYNE
New Year's Eve

SUNSET SERVICE ~ £150 PER PERSON
FOR RESERVATIONS BETWEEN 6pm – 7.15pm

RECEPTION

Enjoy a glass of AR Lenoble Grand Cru `Blanc de Blancs` Champagne

STARTERS

Blue fin tuna tartare with soy and black garlic dressing, avocado,
Delicia pumpkin purée and pomegranate salad

Pumpkin, pear and golden beetroot salad with citrus and pickled raisin quinoa,
Cashew nut cream with caramelised mandarin and beetroot caramel

Beef carpaccio with herb pesto, celeriac remoulade and hazelnut cream, parmesan and wasabi rocket salad

MAIN COURSE

Grilled Cornish dover sole with crushed confit baby potatoes and wilted spinach
with lemon butter sauce and Baerii caviar

Roasted Duck breast and confit leg with wilted baby spinach, seared foie gras and dauphinoise potato
with red wine sauce and bone marrow

Wild cèpe risotto with wilted Swiss chard, smoked thyme butter,
Ironbark pumpkin with melted Baron Bigod cheese

PUDDING

Brioche Bread and butter pudding with clotted cream ice cream and spiced custard

Hot chocolate moelleux with pistachio and white chocolate, salted caramel sauce

Lemon posset with blueberry compote and vanilla sugar beignets

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