



NEW YEAR'S EVE GALA DINNER 2026

Canapes

Wagyu Cheek Croquette, Horseradish Cream
Lobster Croustades, Mango Salsa, Lemon Mayonnaise
Creamed Truffled Mushroom Vol-Au -Vents, Chervil

To Start

Smoked Duck, Poached Pear Salad, Candied Pistachio,

The Middle

Curried Turbot, Dill and Spinach Crust, Pickled Rasin Apple and Lime Salad, Coriander Oil

For Mains

Pan Fried Beef Medallion, Slow Braised Short Rib Potato Pave, Cauliflower Cheese Fritter,
Green Beans, Bone Marrow Jus

Nearly Finished

The Queen Elizabeth Tower
Dark Chocolate Truffle and Champagne, Blood Orange and Frangipane Tart, Raspberry

Finished

Coffee, Butter Fudge, Florentines