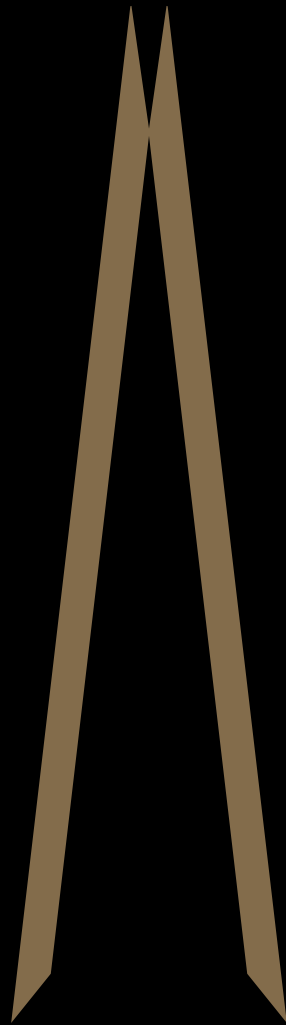


aqua shard



NEW YEAR'S EVE MENU 2024

All dishes may contain allergens. Please let your server know if you have any severe allergies or intolerances. Despite efforts to prevent cross-contaminations, we do use allergens in our kitchens and any of our dishes may contain traces of allergens. Our menus are sample menus and are subject to change. Prices are indicated in GBP (£). All prices include VAT at the current rate. A 15% discretionary service charge will be added to the final bill.
v - vegetarian *vg* - vegan *gf* - gluten free

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NEW YEAR'S EVE MENU 2024

£275pp Bar Counter | 8:30pm onwards
Glass of Veuve Clicquot

FOR THE TABLE

48-Hour Fermented Sourdough Bread
Ampersand Cultured Butter

STARTERS

please select one

Lincolnshire Celeriac Velouté
Shimeji Mushroom, Croutons, Truffle Butter, Winter Truffle | v

Aqua's Crab Apple
Brown Crab Purée, Granny Smith Apple Sorbet

Cotswolds White Chicken Terrine
Ham Hock, Duck Liver, Sherry Vinegar, Onion Purée, Crisp Chicken Skin

MAINS

please select one

Roasted Wagyu Sirloin
Artichoke Purée, Spinach, Red Wine Sauce, Truffle Pomme Purée

Poached Scottish Halibut & Caviar
Cauliflower Purée, Champagne Butter Sauce, Herb-Crushed Potato

Chestnut Mushroom Tortellini
Parsley Purée, Madeira Truffle Butter Sauce, Wilted Rocket | v

DESSERT

Chocolate Seven Veils
70% Dark Chocolate, Hazelnuts, Clementines