

# aquashard

## NEW YEAR'S EVE MENU 2024

£275pp Bar Counter | 8:30pm onwards

Glass of Veuve Clicquot

+ £60pp | Wine pairing

### 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*

**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*

#### *Wine Pairing*

2023 Chablis, Les Chanoines, D. Laroche, Burgundy, France

### 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*

#### *Wine Pairing*

*please select one*

2021 Paul Hobbs, Chardonnay,

*Russian River, Sonoma, USA*

2020 Barolo La Morra,

*Corino Giovanni di Corino Giuliano, Italy*

### DESSERT

**Chocolate Seven Veils**

*70% Dark Chocolate, Hazelnuts, Clementines*

#### *Wine Pairing*

2016 Vieira de Sousa, Vintage Port