

# aqua shard

## NEW YEAR'S EVE MENU 2024

£175pp | Early Seating | 5pm - 6:30pm

Glass of Veuve Clicquot

+ £50pp | Wine pairing

### CANAPÉS

**Gruyère Gougère**

**Crisp Salt Cod**  
*Parsley Sauce, Capers*

**Venison Tartare Tartlet**

*Cranberry, Dark Chocolate*

**Sweet Potato Beignet**

*Fig, Orange*

### 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