

aquashard

NEW YEAR'S EVE 2025 MENU

£180 per person | Early Seating | 5pm – 6:30pm
Add wine pairing | **£70** per person

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 & any of our dishes may contain traces of allergens. Our menus are sample menus & 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

NEW YEAR'S EVE MENU 2025

At Aqua Shard we celebrate the best of British produce, carefully sourced with respect for the seasons. Our New Year's Eve menu is crafted with sustainability at its heart, bringing together local ingredients, organic touches, & a few indulgent luxuries to mark this special evening.

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ON ARRIVAL

A glass of Veuve Clicquot

TO BEGIN

✓ 48-Hour Fermented Sourdough

*Warm sourdough, slowly fermented for depth & character, served with Ampersand cultured butter.
Gluten-free bread available on request.*

STARTERS choose one

✓ Butternut Squash Velouté

Silky squash with roasted pumpkin tortellini, pickled mushrooms & a light saffron jelly. Vegan option available.

Dorset Crab Salad

Hand picked crab with chilli, finger lime & crab mousse, finished with an aromatic consommé. Can be made gluten free.

Cotswolds White Chicken Terrine

Pressed terrine with duck liver, sherry vinegar, black garlic & crisp chicken skin. Naturally gluten free.

Wine Pairing

2024 Albariño, Pazo Señorians, Rias Baixas, Galicia, Spain

MAINS choose one

✓ Cep & Pickled Onion Spelt Risotto

Creamy spelt risotto with cep purée, grilled maitake mushroom, black garlic & truffle. Vegan option available.

Wild Halibut & Caviar

Halibut with caviar, roasted & pickled purées, brown shrimps & champagne velouté. Naturally gluten free.

Roasted Sirloin of Wagyu

*Marbled Wagyu with artichoke purée, spinach & winter truffle, finished with red wine sauce & pomme purée.
Can be made gluten free.*

Wine Pairing choose one

2022 Puligny Montrachet, Les Reuchaux, D. Chanzy, Burgundy, France
2021 Barolo La Morra, Corino Giovanni di Corino Giuliano, Italy

DESSERT

Chocolate Seven Veils

Layers of 70% dark chocolate with hazelnuts & clementines. Can be made gluten free.

Wine Pairing

2019 Vieira de Sousa, Vintage Port, Portugal