

aquashard

NEW YEAR'S EVE 2025 MENU

£225 per person | Skyline Window Table |

Early Seating | 5pm – 6:30pm

Add wine pairing | **£70** per person

Includes a glass of Veuve Clicquot, bread & three courses

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.

£225 per person | Skyline Window Table | Early Seating | 5pm – 6:30pm |

Add wine pairing | **£70** per person

Includes a glass of Veuve Clicquot, bread & three courses

FOR THE TABLE

✓ 48-Hour Fermented Sourdough

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

Exmoor Caviar

A true taste of British luxury, our Exmoor Caviar is sustainably farmed in the fresh waters of Devon. Served with warm blinis & cultured butter, leaving you to top & enjoy as you please. (Vegetarian option: heritage golden beetroot tartare on a crisp blini)

THE BEGINNING choose one

✓ Jerusalem Artichoke Consommé

A clear & earthy broth, lifted with winter truffle

Foie Gras Parfait

A rich parfait served in a soft brioche bun
(Vegetarian option: Jerusalem artichoke parfait brioche)

STARTERS choose one

✓ Butternut Squash Velouté

Silky squash velouté with roasted pumpkin tortellini, pickled mushrooms & a delicate saffron jelly
(Vegan option available)

Cotswolds White Chicken Terrine

Pressed terrine of Cotswolds chicken with duck liver, sherry vinegar, black garlic & crisp chicken skin
(Naturally gluten-free)

Dorset Crab Salad

Hand-picked Dorset crab with chilli, finger lime & crab mousse, finished with an aromatic consommé
(Can be made gluten-free)

Wine Pairing

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

MAINS choose one

✓ Cep & Pickled Onion Spelt Risotto

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

Roasted Sirloin of Wagyu

Richly marbled Wagyu sirloin with artichoke purée, wilted spinach & winter truffle, finished with red wine sauce & pomme purée
(Can be made gluten-free)

✓ Confit Sweet Potato Steak

Slow-cooked sweet potato with kalettes, toasted seeds & an orange, port & red wine reduction
(Vegan; gluten-free option available)

Wine Pairing choose one

2022 Puligny Montrachet, Les Reuchaux, D. Chanzy, Burgundy, France

2021 Barolo La Morra, Corino Giovanni di Corino Giuliano, Italy

Wild Halibut & Caviar

Halibut paired with caviar, roasted & pickled purées, brown shrimps & champagne velouté
(Naturally gluten-free)

DESSERT

Chocolate Seven Veils

Layers of 70% dark chocolate with hazelnuts & clementines for a rich, festive finish
(Can be made gluten-free)

Wine Pairing

2019 Vieira de Sousa, Vintage Port, Portugal