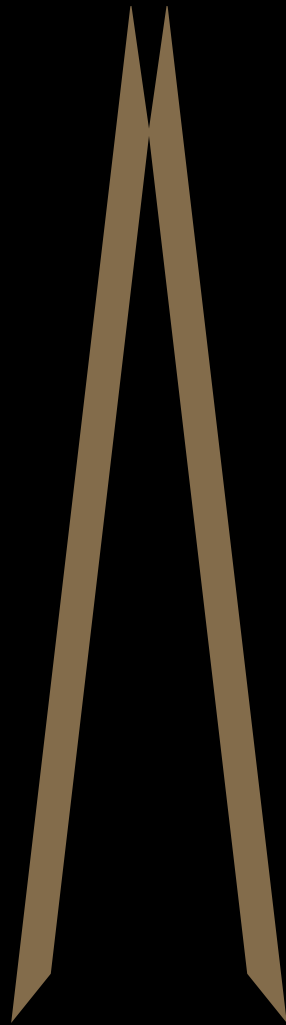


aqua shard



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

£425pp | Late Seating | 8:30pm - 10pm
Glass of Veuve Clicquot

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*

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*

DESSERT

Chocolate Seven Veils

70% Dark Chocolate, Hazelnuts, Clementines