

aquashard

NEW YEAR'S EVE MENU 2024

£425pp | Late Seating | 8:30pm - 10pm

Glass of Veuve Clicquot

+ £60pp | 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