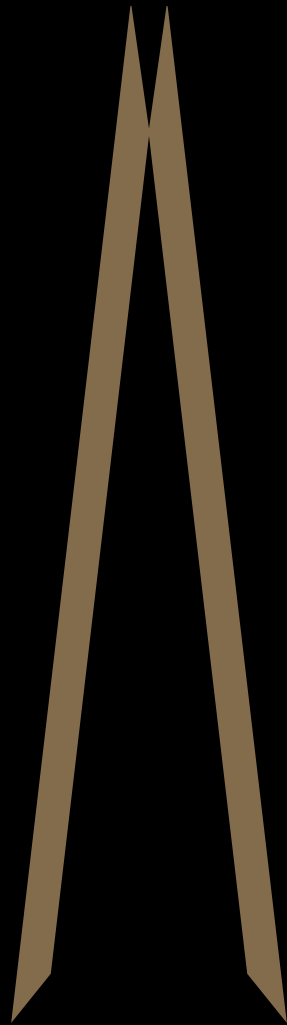


aquashard



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

£475pp | Skyline Window Table | 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