



# NEW YEARS EVE DINNER

£270 per person including a glass of N.V Veuve Clicquot Brut

## AMUSE-BOUCHE

Oyster with Gin, Smoked Roe, and Apple Bubbles

## STARTERS

Poached Lobster with Bisque Jelly

Pickled Winter Vegetables and Oscietra Caviar

Tartlet

Mushroom, Celeriac and White Truffle

Norfolk Chicken Consommé

Oxtail Ravioli and Truffle

Roasted Orkney Scallop

Fennel, Fregola, and Beurre Blanc

Veal Sweetbread with Truffle Potato Mousseline

Shallot Compote and Balsamic Jus



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## MAIN COURSES

Bronze Norfolk Turkey with Confit Leg Stuffing  
Saffron Shellfish Chowder and Fennel

Venison Fillet and Croquette  
Boulangère Potatoes, Celeriac, Vanilla, and Elderberry Jus

Vegetable Pithiviers  
Sauvignon Blanc White Sauce

Halibut Roulade  
Jerusalem Artichoke, Caviar, and Champagne Nage

Hereford Beef Fillet  
Short Ribs, Rainbow Chard and Truffled Mash

## DESSERTS

Chocolate Pudding  
Praline Meringue and Piedmont Hazelnut Ice Cream

Exotic Fruit Trifle  
Mango Compote and Coconut Sorbet

Truffle Parfait with Chestnut Mousseline  
Suzette Sauce and Blood Orange Sorbet

Please note that the menu provided is a sample menu, and we reserve the right to adjust based on the availability of fresh ingredients. Hotel Café Royal makes every effort to comply with dietary requirements of our guests. If you have a food allergy or special requirement, please inform a member of the team during reservation and prior to placing your order. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT at the current rate.