

Sample New Year's Eve Menus 2021

Each menu includes a glass of Champagne on arrival.

CLASSIC

Wild Mushroom & Hazelnut Soup, Mushroom Hollandaise

--
Terrine Of Pressed Duck, Pigeon & Pheasant, Apple & Rosemary Jelly & Onion Brioche

--
Treacle Cured Loch Duarte Salmon, Pickled Beetroot, Lemongrass & Ginger

--
Herb-Crusted Fillet Of Beef, Creamed Cabbage, Smoked Bacon, Oxtail Jus & Truffle Mash

--
Chocolate & Orange Mousse, Mandarin Sorbet

£150 per person

VEGAN

Wild Mushroom & Hazelnut Soup

~~~

Beetroot, Spiced Cashew Nuts, Charred Clementine & Dressing

~~~

Butternut Squash Tart, Cep Mushroom, Lentils & Bitter Leaf

~~

Pesto Glazed Aubergine, Sweet & Sour Peppers, Puffed Wild Rice

~~

Chocolate & Orange Mousse, Mandarin Sorbet

£130 per person



New Year's Eve Pre-Payment & Cancellation Policy

Pre-payment of the full menu price per head is required to secure the booking. This amount will be deducted from the total amount of your bill on New Year's Eve.

A paymentlink will be sent via email for pre-payment.

Without a successful pre-payment, we reserve the right to cancel the reservation.

Cancellations made prior to 27th December 2021 will receive a full refund. Cancellations made from the 27th December 2021 will be non-refundable. Cancellations based on government guidelines in response to COVID-19 will be refunded in full.

Cancellations will be accepted by telephone on +44 (0)20 7499 3464 or by email at 116@athenaeumhotel.com

Confirmation of cancellation will be made in writing.