

Sample New Year's Eve Menus 2022

Each menu includes a glass of Bollinger Special Cuvée on arrival.

CLASSIC

Wild Mushroom & Hazelnut Soup, Mushroom Hollandaise

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

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

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

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Hazelnut Chocolate Mousse

£150 per person

VEGAN/VEGETARIAN

Wild Mushroom & Hazelnut Soup (G/F)

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Beetroot, Spiced Cashew Nuts, Charred Clementine & Dressing

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Butternut Squash Wellington, Cep Mushroom, Lentils & Bitter Leaf

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

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Hazelnut Chocolate Mousse

£130 per person

Executive Chef lan Howard
Changes to the menu are at the chef's discretion.
Please inform us of any allergy or dietary requirement so we may assist you.
(V) Vegetarian, (VG) Vegan, (VG\*) Vegan on request
A discretionary 12.5% service charge will be added to your bill. All prices include VAT



## 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 payment link 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 18th December 2022 will receive a full refund. Cancellations made from the 27th December 2022 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.