

# 116

AT THE ATHENAEUM

## Sample New Year's Eve Menus 2023

Each menu includes a glass of Champagne on arrival

**Lobster & Scallop Ravioli, Bisque Sauce, Lemon Verbena**

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**Burrata, Guanciale Crumb, Apple & Chicory**

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**Cured Salmon Ceviche, Fennel & Almond Gazpacho**

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**Roasted Fillet Steak Rossini, Aligot Potato**

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**Textures of Valrhona**

**Manjari Flexible Ganache, Jivara Mousse**

**Opalys Mini Magnum Style Parfait**

**£149 per person**

Executive Chef Ian 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

# 116

AT THE ATHENAEUM

## Sample Vegan New Year's Eve Menus 2023

**Wild Mushroom Ravioli, Hazelnut Velouté**

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**Beetroot Tartar**

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**Butternut Squash Wellington, Cep Mushroom, Parsnip Velouté**

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**Crisp Cauliflower, Yeast Extract, Pickled Golden Raisin Puree**

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**Vegan Chia Seed Brownie, Raspberry Sorbet**

**£149 per person**

**Executive Chef Ian Howard**

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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