



NEW YEAR'S EVE MENU

A WELCOME GLASS OF TAITTINGER BRUT

STARTERS

SOFT SHELL CRAB TEMPURA, *pickle shimeji mushrooms, fennel and watercress salad, Yuzu kosho, crispy seaweed (Gf)*

CHICKEN LIVER AND FOIE GRAS PARFAIT, *cornichons, silverskin onion, white wine jelly, sourdough crostini (Av. Gf)*

TWICE-BAKED GOAT'S CHEESE SOUFFLÉ, *beetroot and spinach salad, toasted walnuts (V)*

MAINS

FILLET OF WILTSHIRE BEEF WELLINGTON, *wild duxelles mushrooms, cavolo nero, creamed cep mushrooms, Madeira jus (Gf)*

SCOTTISH HALIBUT AND CLAMS, *cauliflower, rainbow chard, crispy capers (Gf)*

VEGETABLE PITHIVIER, *yellow pepper, aubergine, Jerusalem artichoke, vegetable jus (V)*

PUDDINGS

RASPBERRY TARTLET, *Chantilly cream, hazelnut tuille (V)*

BELGIAN CHOCOLATE AND BOWMORE ISLAY WHISKY MOUSSE, *praline cream, shortbread (V)*

ORANGE AND ALMOND CAKE, *chocolate ice cream, yogurt bavarois (V)*

FOLLOWED BY

A SELECTION OF ENGLISH CHEESES TO SHARE, *truffle honey, walnuts, grapes and quince jelly*

TO FINISH

COFFEES AND PETIT FOURS

£95 PER PERSON

Please note, a payment of £95 per person is required in advance and dishes must be pre-ordered.

Please email events@thesurprise-chelsea.co.uk

Please advise a member of the team of any dietary or allergen requirements. Please note a discretionary service charge of 12.5% is added to bills. Please ask a member of the team for more information.