

The SURPRISE

New Year's Eve

To Start

CAULIFLOWER & CELERIAC SOUP, crispy Ibérico ham
(available without Ibérico)

Starters

BRAISED WILD BOAR TORTELLONI, red wine sauce, Parmesan
HEIRLOOM TOMATO TARTARE, goat's cheese, shallots, basil, chives, toasted baguette (V) (Av. Vg) (Av. Gf)
WILTSHIRE FILLET OF BEEF CARPACCIO, horseradish cream, watercress, truffle (Av. Gf)
SOFT SHELL TEMPURA CRAB, fennel & apple slaw

Mains

STOKES MARSH FARM BEEF WELLINGTON, wild mushroom duxelles, pink fir potatoes, spinach, bone marrow jus
PAN-FRIED HALLIBUT, confit potatoes, baby leeks, Champagne beurre blanc (Gf)
SQUASH PITHIVIER, garlic and rosemary mash potato, forest mushrooms, gravy (Vg)
CHATEAUBRIAND TO SHARE, rosemary & sea salt fries, buttered hispi cabbage, peppercorn & Béarnaise sauce
(£25 surcharge per person)

Intermezzo

LEMON & CHAMPAGNE SORBET

Puddings

DARK CHOCOLATE TART, Chantilly cream, pistachios (Gf) (V)
A SELECTION OF ICE CREAMS AND SORBETS (Gf) (V) (Av. Vg)
A SELECTION OF ENGLISH CHEESES, quince jelly, oat crisp (Av. Gf)
APPLE TARTE TATIN TO SHARE, vanilla ice cream (V)

£100pp only available via pre-order

For more information please email the team: events@thesurprise-chelsea.co.uk

V: Vegetarian Vg: Vegan Gf: Gluten free
Av. Gf / Vg: Available Gluten free / Vegan please ask your server

Please advise a member of the team of any dietary requirements or allergies. Some dishes may contain nuts.
A discretionary service charge of 12.5% will be added to your bill and distributed to the team. Please ask a member of the team for more information.