



NEW YEAR'S EVE MENU

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

PAN-FRIED HALIBUT, confit potatoes, baby leeks, Champagne beurre blanc (Gf)

SQUASH PITHIVIER, garlic and rosemary mashed potato, forest mushrooms, gravy (Vg)

STOKES MARSH FARM BEEF WELLINGTON, wild mushroom duxelles, pink fir potatoes,
spinach, bone marrow jus

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 (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