



# THE *Astor* GRILL

NEW YEARS EVE

**£295 per person**

Includes Champagne and canapés, 6-course tasting menu with wine flight, and tea/coffee and bonbons

— AMUSE-BOUCHE —

**Cured Halibut**  
Oscietra caviar, lemon  
[E, F]

— STARTER —

**Quail & Goose Liver Terrine**  
pistachio, cranberry  
[G, SD]

— FISH COURSE —

**Seared Scallop**  
winter truffle, celeriac  
[C, Ce, G, M, Mo]

— MAIN —

**Fillet of Beef**  
lobster ravioli, port jus  
[E, G, M]

— PRE-DESSERT —

**Gooseberry Tart (PB+)**  
champagne sorbet  
[G]

— DESSERT —

**Chocolate & Caramel Fondant**  
pistachio ice cream  
[E, M, N]

— TO FINISH —

**Coffee & Bonbons**

(PB) Plant-based (PB+) Plant-based on request (V) Vegetarian

ALLERGEN KEY - [C] CRUSTACEANS, [Ce] CELERY, [E] EGGS, [F] FISH, [G] GLUTEN, [L] LUPIN, [M] MILK, [Mo] MOLLUSCS, [Mu] MUSTARD, [N] NUTS, [P] PEANUTS, [S] SOYA, [SD] SULPHUR DIOXIDE, [Se] SESAME SEEDS

*If you require allergen information, please ask a member of our team.*