



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

Guinea Fowl & 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
[C, Ce, 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.