



# New Year's Eve

8 Course Tasting Degustation Menu

← 195€ per person →

Dishes cooked personally for you by Celebrity & Master Chef Steven Saunders and his team.

Your table will be dressed with quality hats and party novelties for your festivities.

A Glass Of Pink Cava On Arrival

### First Course

Homemade Ciabatta  
Grissini, Tapenade & Salted Butter

### Second Course

Home Smoked Salmon  
Crème Fraîche Shot, Pickled Cucumber, Caviar,  
Lobster Syrup

### Third Course

Confit Chicken  
Black Pudding & Foie Gras Terrine, Chefs Piccalilli

### Fourth Course

King Scallop & Lobster Pithivier  
Baked In The Shell With Truffle Pieces

### Fifth Course

Souvide Duck Breast  
Crispy Duck, Pomegranate, Orange Puree,  
Pickled Wild Mushrooms

### Sixth Course

Fillet Of Beef Galician Wellington  
Truffled Duxelle, Fondant, Black Garlic,  
Baby Vegetables, Carrot & Mustard Puree

### Seventh Course

White Chocolate Espuma  
Chocolate Brownie, Gold Leaf, Passion Fruit Sorbet,  
Grand Marnier Shot

### Eighth Course

Unpasteurized Roquefort & Galician Cheese  
Tostados, Membrillo

Grapes For Midnight Chimes  
(Orders for Champagne at midnight will be taken)

10% service charge applies.

