



WARDOUR ST
RESTAURANT

NEW YEAR'S EVE 2024

Early Seating £99 per person Main Seating £169 per person

3 COURSES AND A GLASS OF BUBBLES

STARTERS

Josper roast king prawns, morcilla sausage, orange segments, romesco sauce

Beef carpaccio, basil, parmesan, pine kernels, balsamic reduction, olive oil

Burrata, baby carrot, clementine, baby salad (V)

Pan roast cauliflower steak, mushroom two ways, hazelnut, sage (VG)

MAINS

Lobster, Thai herb curry, jasmine rice, bok choy

Seared duck breast, confit leg, liver croquette, kumquat chili jam, purple kale

Fillet of beef, braised beef cheeks, spinach, roasted garlic mashed potato

Potato gnocchi, black truffle, wild mushrooms, spinach (VG)

SIDES

Chargrilled broccoli, pil pil (VG)

Chips, Parmesan & truffle oil (V)

DESSERTS

Gingerbread cheesecake, chocolate sauce

Apple & raspberry crumble, raspberry sorbet (VG)

Sticky toffee pudding, toffee sauce, vanilla ice cream

Dark chocolate royal dome, Frangelico cream, roasted hazelnuts

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you.

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

VG - suitable for vegan requirements / V - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

15% service charge will be added to your bill. Prices include VAT.