



# NYE 2026

WHITE GALA CELEBRATION

## STARTERS

### Pumpkin soup N

Creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon.

### Levantine meatball D G

Beef and lamb finished with pomegranate & cherry molasses, served on labneh and parsley.

### Lentil & celery root salad V

Tender Puy lentils with julienned celery root and fine herbs, dressed with a black truffle vinaigrette.

### Onion tart D G

Caramelised onions with thyme and Emmental cheese in a crisp buttery tart shell.

### Smoked salmon D F

Finely sliced smoked salmon with dill, capers, red onion and lemon labneh.

## MAIN COURSE

(PLATED SELECTION - CHOOSE ONE)

### Wagyu beef filet Wellington D G

Australian wagyu tenderloin wrapped in mushroom duxelles and puff pastry, served with morel jus demi-glace, winter vegetables and mashed potato purée.

### Black cod & spinach tourte D G F S

Black cod layered with spinach in a crisp pastry crust, with cream-and-dill velouté miso, winter vegetables and mashed potato purée

### Yellow chicken ballotine with morel jus D

Free-range yellow chicken finished with morel jus, roasted winter vegetables and mashed potato purée.

## Vegetarian wild mushroom & truffle pithivier D G N

Pithivier filled with wild mushrooms, chestnuts and caramelised shallots, with madeira reduction, winter vegetables and mashed potato purée.

## DESSERT

### Chocolate fondant D G

Warm molten chocolate cake served with cinnamon crème anglaise and vanilla ice cream.



# NYE<sup>20</sup><sub>26</sub>

WHITE GALA CELEBRATION

*Vegetarian*

## STARTERS

### **Pumpkin soup** *D*

Creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon.

### **Truffle mushroom croquette** *D G*

Crispy potato balls filled with mushroom duxelles and melted cheese, served on parmesan sauce.

### **Lentil & celery root salad**

Tender Puy lentils with julienned celery root and fine herbs, dressed with a black truffle vinaigrette.

### **Onion tart** *D G*

Caramelised onions with thyme and Emmental cheese in a crisp buttery tart shell.

### **Olive dip** *D*

Tapenade of green olives, with dill capers, red onion and a touch of lemon labneh, crispy onion

*G* - Gluten   *D* - Dairy   *N* - Nuts

## MAIN COURSE

(PLATED SELECTION - CHOOSE ONE)

### **Moroccan artichoke & spring pea tajine with lemon-Mandarin essence**

A fragrant tajine featuring artichokes, mandarin oranges, lemon confit, green olives, baby potatoes and green peas.

### **Orzo pasta cacio e pepe** *D G*

Orzo pasta with baby marrow and caramelized shallots tossed with pecorino Romano cheese, topped with sumac and wild za'atar crumble.

### **Vegetarian wild mushroom & truffle pithivier** *D G N*

A golden puff-pastry pithivier filled with wild mushrooms, roasted chestnuts, caramelized shallots, and black truffle, served with a madeira reduction.

## DESSERT

### **Chocolate fondant** *D G N*

Warm molten chocolate cake served with cinnamon crème anglaise and vanilla ice cream.

*G* - Gluten   *D* - Dairy   *N* - Nuts