



DALLOWAY

Terrace

New Year's Eve Menu

£110 per person

Including a glass of Champagne on arrival

Amuse bouche

TEMPURA ROCK OYSTER, citrus mayo, sea grapes GF

Starters

FOIE GRAS PARFAIT, pickled red onion, mandarin gel, beetroot, doughnut
CAMEMBERT CROMESQUIS, pickled relish, rocket purée, chickpea farinata V
BEEF TARTAR, capers, quail Scotch egg, baby rocket, olive campaillou
SALMON CARPACCIO, cauliflower purée and chips, sour lemon marmalade, cucumber relish GF

Mains

MALLARD, roasted breast and confit leg, butternut purée, potato gratin, blackberry jus GF
TURBOT, braised topinambur, minted malt vinegar gel, peas and monk's beard GF
28 DAYS DRY AGED LONG HORNET BEEF FILLET, truffle pommes purée, king oyster mushroom,
confit shallot, ref wine jus GF
PUMPKIN TORTELLI, amaretti and fruit mostarda, watercress purée, hazelnut butter V

Pre-dessert

PISTACHIO PROFITEROLE

Desserts

WHITE CHOCOLATE PANNACOTTA, red wine pear GF, V
MILLIONAIRE'S SHORTBREAD, whipped crème fraiche, raspberries V
WARM HAZELNUT CAKE, blackberry sorbet GF, V
SPICED PLUM MOUSSE, plum compote and almond crunch GF, V

PETIT FOURS

WHITE TRUFFLE & DARK CHOCOLATE TRUFFLES GF, VE

V vegetarian | VE vegan | GF gluten free

Some of our dishes contain allergens. If you or a member of your party require further information relating to allergens, please ask your server for a copy of our allergens menu which contains a full listing of our dishes, and itemises the allergenic ingredients of each where applicable.

A discretionary service charge of 12.5% will be added. All prices inclusive of VAT. We strive to source all of our fish and seafood from sustainable sources. Our beef is matured on the bone for a minimum of 30 days and is sourced from British heritage breeds reared in Surrey, Cornwall, Scotland and The Welsh Valleys. We use free-range and Red Tractor-certified poultry from Norfolk and Suffolk, whilst our cheese is sourced from Paxton & Whitfield, based in Jermy Street. Our trusted fruit and vegetable suppliers work closely with British producers and source all of our seasonal produce for our menus, forming a 'field to fork' relationship with chefs.

