

DALLOWAY

Terrace

NEW YEAR'S EVE SET MENU

3 courses

Starters

Ashed Goat Cheese Mousse **V**
Olive crumble, kumquat chutney

Grilled King Scallop
Artichoke velouté, gremolata

Wild Boar Tortellini
Black truffle emulsion, Pecorino Romano

Orkney Seared Scallops
Winter citrus, sea vegetable butter

Mains

Hertfordshire Grass-Fed Beef
Hispi cabbage, glazed onion, sauce Périgourdine

Roasted Bone-In Gigha Halibut **GF**
Cornish mussels, confit leek, caviar, Champagne velouté

Charred Aubergine Mille-Feuille
Brick pastry, wild mushrooms, celeriac, black garlic, truffle

Desserts

Baked Alaska | For two to share **V**

Homemade Guinness Christmas Pudding **V**
brandy custard

Champagne

	125ml	Bottle
Charles Heidsieck Brut Réserve	£18	£98
Charles Heidsieck Rosé Réserve, NV	£25	£145
Charles Heidsieck Blanc de Blancs, NV	£31	£154





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 Jermyn 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.