New Years Eve

5-COURSE DINNER
£120 PER PERSON

INCLUDES A GLASS OF MOËT &
CHANDON IMPERIAL BRUT ON ARRIVAL

For The Table

GORDAL OLIVES **VE/GF**

ARTISAN SOURDOUGH
Glastonbury butter **V**

Starters

DRY-AGED BEEF CARPACCIO
Black garlic & horseradish aioli, shaved parmesan **GF**

SEARED SCALLOPS
Crushed peas, bacon lardons & chicken jus **GF**

WILD MUSHROOM & PLANT-BASED
FETA CHEESE PÂTÉ
Red pesto, white truffle oil & focaccia crostini **VE/GF***

SLOW ROASTED PORK BELLY
Celeriac purée, red wine jus, apple gel **GF**

Mains

DRY-AGED SIRLOIN 300G
Grilled sirloin steak, triple-cooked chips, watercress & peppercorn sauce **GF**

BAKED HALIBUT FILLET
Crushed potato cake, charred broccoli, lobster & king prawn bisque, caviar **GF**

ROASTED CORN-FED CHICKEN
Black truffle and potato gratin, morel mushroom velouté **GF**

BEETROOT & ROASTED RED ONION TARTE TATIN
Glazed winter vegetables, fondant potato, braised red cabbage, red wine & sage gravy **VE**

Desserts

DARK DECADENT CHOCOLATE MOUSSE
Rich chocolate mousse with a white chocolate centre

BRÛLÉED LEMON TART
Raspberry coulis, crisp lemon tuile

HACKNEY SORBET SELECTION **VE/GF**
Sicilian Lemon / Alphonso Mango / Raspberry /Coconut

Cheese Course

CHEESE & PORT SHARING BOARD
A curated selection of artisanal cheeses by Neal's Yard served with sticky fig chutney and crips crackers

To Finish

COFFEE & PETIT FOURS
Parisian almond macaroons; Mini chocolate croustillant

THE LIBERTINE
THE ROYAL EXCHANGE

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Please always inform your server of any allergies or intolerances before placing your order. We cannot guarantee the total absence of allergens. Adults need approximately 2000 kcal a day

A 12.5% discretionary service charge will be added to your bill

V Vegetarian | V* Vegetarian Option Available | VE Vegan
VE* Vegan Option Available | GF Gluten Free | GF* Gluten Free Option Available

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