

H^AR^RBAR

ON 6TH

ROOFTOP BAR | KITCHEN | CLUB

NEW YEAR'S EVE

£125 PER PERSON

EACH COURSE IS SERVED AS A SHARING BOARD FOR THE TABLE

STARTER

CHARCUTERIE **GF**

CURED MEATS, OLIVES, CHUTNEY, PICKLED CABBAGE, STUFFED PEPPERS, PICKLES, ONIONS, SUNDRIED TOMATOES, FETA CHEESE

MAIN

CHATEAUBRIAND

FRESH OYSTERS WITH SHERRY VINEGAR, LIME MARINATED TIGER PRAWNS, SCALLOPS IN THE SHELL WITH LOBSTER FOAM, ROASTED WINTER VEGETABLES, BUTTERED NEW POTATOES, PEPPERCORN SAUCE

DESSERT

WHITE CHOCOLATE & BAILEY'S ASSIETTE

CHEESECAKE, MACAROON, MOUSSE, TART, ICE CREAM

CHEESE

CHEESE SELECTION

GRAPES, CRACKERS, CELERY, CHUTNEY

GF GLUTEN-FREE

IF YOU ARE CONCERNED ABOUT ANY FOOD ALLERGIES OR DIETARY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF THE TEAM WHO WOULD BE DELIGHTED TO ASSIST. ALL PRICES ARE INCLUSIVE OF VAT AND A DISCRETIONARY GRATUITY OF 12.5% IS ADDED TO THE TOTAL BILL AND DIVIDED FAIRLY BETWEEN THE TEAM AND INDEPENDENTLY FROM THE BUSINESS.

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