NEW YEAR'S EVE MENU

£275 PER PERSON

Including a glass of Laurent-Perrier Champagne on arrival

AMUSE-BOUCHE

CRISPY EDIBLE OYSTER SHELL
Tempura oyster, black caviar

CRISPY EDIBLE OYSTER SHELL (V)
Beetroot tartare

STARTERS

SEARED SCALLOP
Kadaifi pastry, yuzu and miso sauce

TEXTURE OF CAULIFLOWER (VG)
Shaved winter truffle

BRITISH BEEF TARTARE
Cured egg yolk

MAIN COURSES

BEEF FILLET
Red wine jus

CURED HALIBUT
Clams, butter and Champagne emulsion

GREEN TORTELLINI (V)
Seaweed broth, winter truffle

PALATE CLEANSER

LAURENT-PERRIER CHAMPAGNE SORBET
& CUCUMBER CAVIAR

DESSERTS

PISTACHIO & WHITE CHOCOLATE TIRAMISU
Coffee crisp, pistachio praline

COCONUT & LEMON CHOUX BUN
Preserved lemon zest, limoncello sauce

TO FINISH

PETIT FOURS
Almond praline tartlet

arcus

BLOOMSBURY'S ROOFTOP

We recognise the seriousness of food & drink intolerances and allergies. Please contact a team member before ordering to confirm ingredients. We're keen to accommodate all special dietary requirements, and we will attempt to be as inclusive as possible. Please note that all food & drink is prepared in an area where nuts, gluten and other known allergens are present.

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.

Adults need around 2,000Kcals per day.