




THE Great GATSBY

in partnership with 

Five-course New Year's Eve Dinner

Including arrival cocktail, a glass of Champagne and wine, tea/coffee.

DRINKS

Tanqueray No10 Cocktail

Joseph Perrier, Cuvée Royale, Châlons-en-Champagne, France NV

Chardonnay, Bramito, Antinori, Umbria, Italy '21 *or*

Brunello Di Montalcino, Pian delle Vigne, Antinori, Italy '17



DINNER

Amuse bouche

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Parma ham, artichoke dip, pork croquettes, grilled sourdough

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Lightly smoked beef carpaccio, pickles, horseradish, watercress

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Wild Scottish halibut, clams, chorizo, samphire

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Venison saddle, forestiere potatoes, cavolo nero, blackberry jus

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Chocolate delice, honeycomb, salted caramel ice cream



COFFEE AND TEA

£120 per person

Please note that these menus are subject to small modifications. A booking is required in advance to dine from this menu. Large groups may be required to pre-order in advance. All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. For full allergen information please visit thebotanistonsloanesquare.com