

# 116

AT THE ATHENAEUM

## Sample Regular New Year's Eve Menus 2024

Glass of Gusbourne on Arrival

Coconut, green onion, Exmoor Caviar

Artichokes, Beurre Noisette, English Truffle

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Hand Dived Cornish Scallops, Clementines

Potted Shrimp & Coastal Greens

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Roasted Cornish Turbot, Lobster Gyoza, Brown Crab Bisque

Kaffir Lime, Penang Red Curry, Coriander Shoots

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Cumbrian Native Beef Wellington

Roasted Stour Valley Onion Puree, Truffle & Madeira Sauce

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Hazelnut Rocher Clock, Salted Caramel Ice Cream

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End of Year Petit Fours

£150 per person

Wine Flight £75 per person

Executive Chef Kevin Fawkes

Changes to the menu are at the chef's discretion.

Please inform us of any allergy or dietary requirement so we may assist you.

(V) Vegetarian, (VG) Vegan, (VG\*) Vegan on request

A discretionary 13.5% service charge will be added to your bill. All prices include VAT

# 116

AT THE ATHENAEUM

## Sample Vegetarian New Year's Eve Menus 2024

### Glass of Gusbourne on Arrival

#### New Harvest Vegetable Sashimi

Hot Garlic, Truffle Yuzu Oil, Furikake Almond Chowder

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Smoked Avocado, Herbs Of The Day

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Hibachi Roasted Squash Charred Quinoa Salsa  
Sage Salsa Verde, Winter Salad

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Hen Of The Woods Mushroom Risotto  
Watercress Salad, Truffle Dressing & Cep Powder

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Hazelnut Rocher Clock, Salted Caramel Ice Cream

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End of Year Petit Fours

£150 per person

Wine Flight £75 per person

Executive Chef Kevin Fawkes

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AT THE ATHENAEUM

## Sample Vegan New Year's Eve Menus 2024

Glass of Gusbourne on Arrival

**New Harvest Vegetable Sashimi**

**Hot Garlic, Truffle Yuzu Oil, Furikake Almond Chowder**

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**Smoked Avocado, Herbs Of The Day**

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**Hibachi Roasted Squash Charred Quinoa Salsa  
Sage Salsa Verde, Winter Salad**

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**Hen Of The Woods Mushroom Risotto  
Watercress Salad, Truffle Dressing & Cep Powder**

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**Vegan Chia Seed Brownie & Raspberry Sorbet**

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**End of Year Petit Fours**

**£150 per person**

**Wine Flight £75 per person**

Executive Chef Kevin Fawkes

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(V) Vegetarian, (VG) Vegan, (VG\*) Vegan on request

A discretionary 13.5% service charge will be added to your bill. All prices include VAT

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