



NYE MENU

To Begin

Glass of Gusbourne on Arrival

Thai Coconut Pancake, Green Onion, Croxton Manor Creme Fraiche, Exmoor Caviar

First Course

Confit Jerusalem Artichokes, Brown Butter, Welsh Winter Truffles

Cote De Provence 2021, Roumery Rose' , Provence, France (S)

Second Course

Hand Dived Cornish Scallops, Clementines, Potted Shrimp & Coastal Green.

Gewurztraminer 2020, Morande' Estate Reserve ,France

Third Course

Roasted Cornish Turbot, Lobster Gyoza, Southern Thai Shellfish Broth, Fresh Coconut, Chilli

Chardonnay 2018, EQ Quartz, Matetic Aconcagua, Chile

or

Dedham Vale Beef Wellington, Roasted Stour Valley Onion Puree, Truffle & Madeira Sauce

Cabernet Sauvignon 2020, Pulenta Estate Mendoza, Argentina

Fourth Course

Hazelnut Rocher Clock, Salted Caramel Ice Cream (VG)

Fonseca 10 YO Tawny

End of Year Petit Fours

£150 per person

Wine Flight £75 per person

All prices include VAT.

Please inform us of any allergies or dietary requirements so that we may assist you.

A discretionary service charge of 13.5% will be added.

116

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