



# NYE MENU

## To Begin

Glass of Gusbourne on Arrival

Thai Coconut, green onion, cashew crème fresh, crispy tempeh

## First Course

New Harvest Vegetable Sashimi, Hot Garlic, Truffle Yuzu Oil, Furikake  
Sauvignon Blanc, Vette, Tenuta San Leonardo, Italy

## Second Course

Almond Chowder, Smoked Avocado, Herbs Of The Day  
Vermentino di Bolgheri 2020, Guado al Tasso Tuscany, Italy

## Third Course

Hibachi Roasted Squash, Charred Quinoa Salsa, Sage Salsa Verde, Winter Salad  
Cotes du Rhone 2020, Samorens Rouge, Ferraton Rhone, France

## Fourth Course

Hazelnut Rocher Clock, Salted Caramel Ice Cream (VG)

or

Vegan Chia Seed Brownie & Raspberry Sorbet (V)

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.

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