KOUZU

NEW YEAR'S EVE 6-COURSE DINNER MENU

GLASS OF CHAMPAGNE

EDAMAME
salted or spiced

PAN-SEARED SCALLOPS
sweetcorn purée, tamanoi yuzu koshu dressing, pickled vegetables

SEARED DUCK BREAST TATAKI
oriental sauce, shiso leaves, daikon cress, horseradish, garlic chips

CHEF'S OMAKASE PLATTER
sashimi, nigiri, rolls

GRILLED LAMB CHOPS HOBA YAKI
chilli miso sauce, leek dengaku, marinated peppers, grilled courgette

ROASTED SEA BASS FILLET
yuzu garlic sauce, mixed sea vegetables

KOUZU CHOCOLATE DOME
carmelia chocolate, nougat, rice krispies

TEA/COFFEE WITH PETIT FOURS

EARLY SITTING, £75 PER PERSON*, MINIMUM OF 2 PEOPLE
MAIN SITTING, £95 PER PERSON**, MINIMUM OF 2 PEOPLE

*Enjoy a scrumptious 6-course sharing style New Year's Eve Menu, plus an appetiser and a glass of Champagne on arrival, tea, coffee and petit fours. Reservations accepted from 5:30pm. Last booking arrivals accepted at 7:00pm. All tables limited to a 2 1/2-hour dining time. **Enjoy a scrumptious 6-course sharing style New Year's Eve Menu, plus an appetiser and a glass of Champagne on arrival, tea, coffee and petit fours and DJ entertainment. Reservations accepted from 7:30pm onwards, with all parties welcome to keep their table until closing. Prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill. If you allergic to any type of product, advise a member of the service team. Vegetarian options available on request.