

LADY  
THE ————— BAR  
CHARLOTTE

## NEW YEAR'S EVE TASTING MENU 2019

Celebrate the arrival of 2020 in the very heart of Covent Garden, London. Feast on New Year's Eve at the Marquess of Anglesey and enjoy a five course tasting menu specially designed by our Amazing Head Chef Kyle.

You'll be seated within the finest cocktail bar & dining room on the Covent Garden scene. Our first floor restaurant, the Lady Charlotte, boasts luxurious furnishings for you to sip your Champagne on before beginning your gastronomic journey into 2020!

### Champagne on arrival

#### ~ FIRST ~

Amuse Bouche  
Tomato & Basil Espuma

#### ~ SECOND ~

Ballotine of Salmon, cucumber jelly & caviar  
Cauliflower Textures, nut-roasted, pickled & purred  
Ham Hock Terrine, quince puree, pea gel, fig chutney

#### ~ Passion Fruit Martini Sorbet ~

#### ~ THIRD ~

Fillet Rossini, spinach, heritage carrots  
Celeriac & Confit Shallot Tart, goats curd mousse, fine beans  
Roasted Turbot, sweet potato, cauliflower & pine nut crumble  
Pan Roasted Guinea Fowl, potato dauphinoise, carrot puree

#### ~ FOURTH ~

Chocolate Fondant, blood orange compote, vanilla bean ice cream  
Salted Apple Tarte Tatin, chantilly cream  
Selection of British Cheese & Biscuits

#### ~ FIFTH ~

Petit Fours & Coffee

**5 courses £65**

**5pm - last sitting 10pm**

**Please note you must pre-order your menu choice**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus.

(v) – Vegetarian; (ve) – Vegan; (gf) – Gluten Free. Bookings are subject to a discretionary service charge of 12.5%

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