

NEW YEAR'S EVE MENU

FOUR COURSES AND A GLASS OF POMMERY BRUT

£105 PER PERSON

TO START

Tuna tiradito, diced avocado, corn, red onion yuzu chilli

Crispy duck & pomegranate with papaya, chilli dressing

Chicken tacos, jalapeño & truffle mayonnaise

Seared avocado & cancha salad, dressed with lemon rocoto

SECOND

Paprika-dusted calamari, green chilli & lime

Habanero matchstick chicken

Smoked paprika baby pork belly with a mezcal glaze

Roasted cauliflower with lemon and jalapeño breadcrumbs

MAINS

28-day-aged rib-eye steak with garlic & lime butter

Crispy corn-fed chicken in a parmesan & chilli, lemon panko crust

Baked Scottish salmon with oregano, lime, manchego crust & salsa de pimiento

**Grilled soya mince empanadas with melted vegan cheese, serrano chilli
& cilantro red onion salad**

DESSERT

Mojito-infused tropical fruit with white chocolate, mint ice cream, rum & lime

Chocolate fondant with sour cream habanero ice cream

Passionfruit brûlée with coconut sorbet & plum wine jelly

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT

Leicester
Square
Kitchen

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