



MIDDLE EIGHT

COVENT GARDEN

New Year's Eve

4 COURSES

AMUSE BOUCHE

Pan Seared Scallops

Burrata Cream, Sauteed Baby Spinach, Parmesan Flake

Pair with: Hennes Brut NV, England | £10 per glass

STARTERS

Roast Beef

Remoulade Sauce, Sweet & Sour Onion, Hazelnuts

Savoury Millefeuille (v)

Sweet Potatoes Puree, Ricotta Cheese

Oysters & Champagne vinaigrette

Pair with: Saraja Terra Noa Vermentino di Gallura, Italy | £10 per glass

MAINS

Lobster & Crab Ravioli

Lobster Bisque, Lemon Butter

28 Days Dry-Aged Beef Fillet

Black Cabbage, Mash Potatoes, Beef Jus

Cauliflower Steak (v)

Remoulade Sauce, Parmesan Shaving, Black Truffle

Pair with: Château Cardinal, AOP Montagne Saint Émilion, France | £10 per glass

DESSERTS

Panettonemisu (v)

Chocolate & Raspberry Fondant (v)

Vanilla Ice Cream

Chestnut & Ricotta Tart (v)

Caramelised Walnuts & Hazelnuts

Pair with: Hétszóló Tokaji Late Harvest, Hungary | £50 per bottle (50cl)
