

BENTLEY'S

SINCE 1916

New Year's Eve

FIVE COURSE MENU

£ 110 PER PERSON

Chefs Selection of Small Bites



Carlingford Oyster, Vietnamese Style



Raviolo of Langoustine & White Truffle
Shellfish Broth

Spiced Confit Foie Gras
Sauterne & Quince

Tuna Tartare
Wasabi & Avocado

Rooftop Smoked Salmon
Horseradish & Potato Blinis

Parsnip Soup
Tortellini of Stilton & Pickled Walnut



Beef Wellington
Spinach & Ginger, Roscoff Onion

Pan seared Seabass
Daube of Squid, Wild Rice

Baked Dover Sole
Cornish Crab Mousse, Mussel Beurre Blanc

Roast Loin of Venison
Pomme Anna, Raspberry & Black Pepper Jus

Potato & Ricotta Gnocchi
Celeriac, Beaufort & Black Truffle



Craquin Choux
Hazelnut Praline, Salted Caramel

Mulled Spiced Pear
Chocolate Mousse

Crème Caramel
Armagnac & Tea Soaked Prunes

Popcorn Caramel
Burnt Almond Ice Cream

Selection of British & Irish Cheese
Homemade Oatcakes, Spiced Pear Chutney



Frost & Fireworks

Prices are inclusive of VAT, a 13.5% service charge applies.

Menus are seasonal and subject to change.

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C O L D B A R

O Y S T E R S

Galway No.2
each 7.00 / per 6 42.00

West Mersea No.2
each 5.00 / per 6 30.00

Jersey
each 3.10 / per 6 18.60



C A V I A R

Baerii (30g)
125.00

Beluga (10g)
155.00

Cornish (10g)
60.00



C R U S T A C E A

Dressed Crab
26.50

Shellfish Platter
50.00

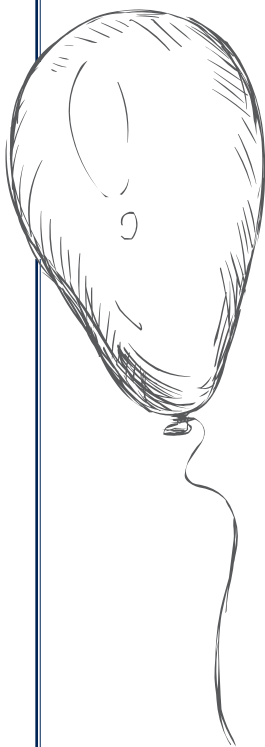
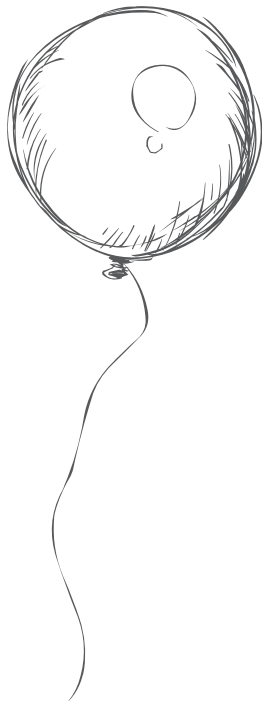
Royal Shellfish Platter
100.00



C H A M P A G N E C O C K T A I L S

Bentley's Classic Champagne Cocktail
16.00

Kir Royale
16.00



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