

BENTLEY'S

SINCE 1916

New Year's Eve

FIVE COURSE MENU

£108 PER PERSON

Chefs Selection of Canapés



Lobster Bisque Brandy Cream



Cornish Crab Cake
Avocado & Lime

Spiced Foie Gras
Quince & Brioche

Scallop & Squid Tagliatelle
Sauce Nero

Cured Salmon
Aquavit, Beetroot & Capers

Parsnip Soup
White Truffle & Cream



Tournedos Rossini
Celeriac, Madeira & Black Truffle

Monkfish & Lobster Curry

Baked Dover Sole
Crab Butter

Gnocchi, Jerusalem Artichoke & Pecorino

Seabass & Clams Fregola
Chilli & Garlic



Chocolate Mousse
Caramelised Pear, Banyuls Syrup

Blood Orange
Rhubarb & Ginger Trifle

Citrus Sorbet
Warm Orange Cake

Crème Brûlée

Sticky Toffee Pudding
Vanilla Ice Cream



Frost & Fireworks

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

Menus are seasonal and subject to change.

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SPECIALS

OYSTERS

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



CAVIAR

Baerii (30g)
125.00

Beluga (10g)
155.00

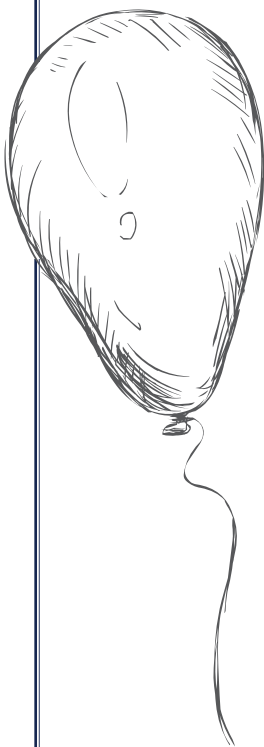
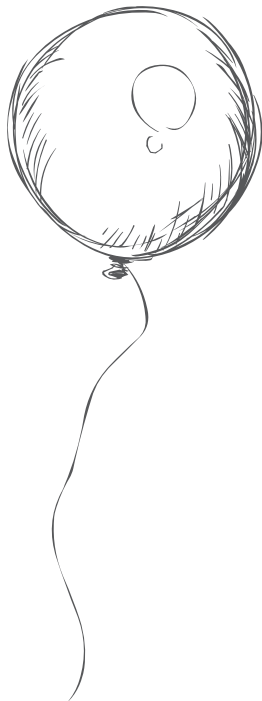
Cornish (10g)
60.00



CHAMPAGNE COCKTAILS

Bentley's Classic Champagne Cocktail
16.00

Kir Royale
16.00



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