



HENRIETTA
BAR

NEW YEAR'S EVE MENU

ON ARRIVAL

Champagne

Amuse-Bouche

Artisan bread
served with whipped butter

STARTER

Ham hock & chicken terrine
pickled vegetables, pitted prunes, crostini

Or

Home-cured salmon
heritage beetroots caviar, avocado emulsion and whipped horseradish cream

Or

Jerusalem artichoke velouté
croutons, truffle oil

MAINS

Blade of beef
finished with garlic & thyme creamed potatoes, seasonal roasted vegetables, red wine jus

Pan-fried salmon supreme
with lemon, herb Hollandaise, baby new potatoes, tender stemmed broccoli

Roasted butternut squash risotto
with parmesan & sage crisps

DESSERTS

Dark chocolate délice
raspberry sorbet, toasted hazelnuts, coffee gel, ginger crumbs

Vanilla panna cotta
fresh strawberries, mango sorbet, almond crumbs

Selection of British cheese
quince jelly, nuts crackers, chutney

£89 per person

*Kindly inform us if you have any food related allergies or intolerance.
A discretionary 12.5% service charge will be applicable.*