

BATEAUX LONDON

NEW YEAR'S EVE

Cornish oyster Rockefeller

Oyster, leek, Emmental

Scottish scallop raviole

Lobster tempura, citrus, Madeira

28 day-aged West Country beef fillet

Wild mushroom, maple glazed baby parsnip, pearl onion, Port jus

Truffle potato gratin

Yuzu and mandarin sorbet

Tanqueray Flor de Sevilla Gin

Bateaux chocolat sphere

Confit clementine, praline cream, feuillantine, Grand Marnier chocolate sauce

Petit fours

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NEW YEAR'S EVE

WINES

Chablis, Domaine Les Marronniers
2018, France

Château Mauvesin Barton Moulis en
Médoc 2012, France

Champagne Laurent-Perrier Cuvée
Rosé, N.V.

Before you order any food or drink, please speak to a member of our catering team, if you have an allergy or intolerance. Our food is prepared and served in an environment where there may be traces of allergens present. If you are a regular customer, please continue to ask a member of our team as recipes and ingredients may change.