



# NEW YEAR'S EVE KASPAR'S & THAMES FOYER

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GLASS OF LOUIS ROEDERER BRUT ON ARRIVAL

## AMUSE BOUCHE

CHANTERELLE | TRUFFLE | CHESTNUT

## FIRST PLATE

LOBSTER RAVIOLI  
VANILLA FOAM | LOBSTER & CRAB BISQUE

## INTERMEDIATE PLATE

OX & HAM PIE  
RED CABBAGE | ESCARGOT | PIE LIQUOR  
OR  
KELTIC SEAFARE SCOTTISH SCALLOP  
QUINCE PUREE | PORK RILETTES | CAVOLO NERO

## SORBET

CALABRIAN BERGAMOT

## PRINCIPAL PLATE

LINE CAUGHT TURBOT SUPREME  
LANGOUSTINE & CLAMS | IRISH DULSE & CAVIAR VELOUTE  
OR  
IRISH BLACK ANGUS BEEF FILLET  
PERIGORD TRUFFLE FOIE GRAS | BLACK GARLIC WHIPPED POTATO | BONE MARROW

## DESSERT

88% VENEZUELAN DARK CHOCOLATE  
TEXTURES & TEMPERATURES OF COCOA

COFFEE | PETIT FOURS

£350 PER PERSON

