



Leicester
Square
Kitchen

New Year's Eve menu

£105 per person

Four courses and a glass of Pommery Royal Brut Champagne

STARTER

Tuna tiradito, diced avocado, corn, red onion, yuzu chilli

Crispy duck and pomegranate with papaya chilli dressing

Chicken tacos, jalapeño & truffle mayonnaise

Seared avocado and cancha salad dressed with lemon rocoto V

SECOND COURSE

Paprika-dusted calamari, green chilli and lime

Smoked paprika baby pork belly with mezcal glaze

Habanero matchstick chicken

Roasted cauliflower with lemon and jalapeño breadcrumbs V

MAIN COURSE

28-day-aged rib-eye steak with garlic lime butter

Crispy corn-fed chicken in a parmesan & chilli lemon panko crust

Oregano, lime & Manchego crusted baked Scottish salmon with salsa de pimentón

Grilled soya mince empanadas with melted vegan cheese, serrano chilli, coriander and red onion salad VE

DESSERT

Mojito-infused tropical fruit with white chocolate and mint ice cream, rum and fresh lime V

Chocolate fondant, with sour cream habanero ice cream V

Passion fruit brûlée with coconut sorbet and plum wine jelly

If you have any allergies please speak to a member of the team. V vegetarian | VE vegan.

All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.