

# Bloomsbury Street Kitchen

## New Year's Eve

**31st December 2024**

Four courses and a glass of Pommery Champagne - £125 per guest

### To Start

Fennel-cured salmon with French beans, horseradish crème, pickled radicchio, and caviar

Beef tataki and black truffle ponzu

Salad of French beans, fresh basil, aged balsamic, and Italian hard cheese (v)

Kohlrabi salad with crispy leeks and white goma dressing (v)

### Second Course

Prawn tempura with ama ponzu

Chargrilled chorizo al pil pil, roasted garlic, parsley, dried chilli, and white wine

Rigatoni all'Amatriciana with crispy pancetta and pecorino

Gnocchi with San Marzano tomatoes, garlic, peperoncino, and basil (v)

### Main Course

Oven-roasted cod with tomato-spiced consommé

Peppered 28-day-aged rib-eye steak with jalapeño pico de gallo (251g)

Smoked paprika lamb cutlets with lime and garlic

Black pepper vegetarian chicken (v)

### Side

Chilli flamed tenderstem broccoli (v)

Parmesan tossed fine beans (v)

### Dessert

Poire et pomme

Pear and apple tarte tatin with Tahitian vanilla ice cream (v)

Torta al cioccolato bianco

Yoghurt and white chocolate cheesecake with activated charcoal sorbet (v)

La crema de naranja

Valencian orange and cinnamon crème brûlée (v)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT. (v) Suitable for Vegetarians.