laguna kitchen & bar

NEW YEAR'S EVE
6-COURSE DINNER MENU

AMUSE-BOUCHE
Crab & Sauternes
White Crab Meat, Carrot Puree and Citrus

STARTER
Gin-Cured Salmon
Salmon Caviar, Qasabi Aioli and Toasted Rye Bread

Pressed Duck Terrine
Earl Grey-poached Dates, Toasted Brioche and Fruit Chutney

Roasted Heritage Beetroot & Whipped Goat's Cheese
Pickled Golden Beetroot, Candied Walnuts, Apple and Aged Balsamic

SOUP
Clarified Oxtail Consommé
Pulled Oxtail, Finely Diced Winter Vegetables and Fresh Chives

Wild Mushroom Consommé
A clear, deeply savoury mushroom broth, rich and earthy

CHAMPAGNE & ELDERFLOWER SORBET
Citrus Granita

MAIN
Roasted Chateaubriand for Two
Creamy mashed potato, charred onions, lemon, garlic & chilli broccoli, red wine sauce and béarnaise

Chargrilled Fillet Steak
Creamy mashed potato, charred onions, lemon, garlic & chilli broccoli. Choice of red wine sauce or béarnaise sauce.

Pancetta-Wrapped Monkfish
Cauliflower purée, fondant potato, buttered spinach and shellfish bisque

Truffle & Wild Mushroom Wellington
Celeriac purée, crispy shallots and mushroom jus

DESSERT
Celebration Dessert Sharing Platter
Spiced plum posset, rich chocolate fudge cake and baked ricotta cheesecake

CHEESE & PORT
Artisan British Cheese Selection
Orchard fruit chutney, grapes and artisan biscuits · served with a glass of Port

— £95 PER PERSON —

Complement your evening with our curated wine flight - £35 per person.

"Good food, good company, and a new year ahead. The perfect ingredients for an unforgettable evening."