



THE
**CHELSEA
HARBOUR**
HOTEL
LONDON

New Year's Eve 2023



£150 Early seating (6:30 pm – 7:30pm)
Table for 2 hours Include arrival glass of champagne
Four course menu

Arrival Glass of champagne

Amuse bouche

Chefs choice of snack

-X-

First Course

Game terrine, Rhubarb, heritage carrots & pickled mushrooms

Or

Salt baked Beetroot, goats cheese & caramelized walnuts (V)

Second Course

Trio of British seafood

Severn & wye smoked salmon, Orkney Scallop & lobster arancini

Or

Roasted aubergine, Burrata & red pesto (V)

-X-X-X

Main Course

Roasted venison lion, Beetroot fondant, heritage carrots &
cranberry Jus

Or

Corn fed chicken supreme, sautéed foie grass, potato terrine,
wild mushrooms & truffle jus

Or

Roast butternut squash, spinach & chestnut Wellington with
honey roast root vegetables & stilton sauce (V)

-X-X-X-X

Dessert

Trio Of chocolate

Or

Vanilla panna cotta with champagne poached strawberries

-X-X-X-X-X-

Selection of Tea coffee & petit fours

Any dietary requirements please ask a member of staff





New Year's Eve 2023



£250 (seating between 8:00pm – 9:30pm)
Includes arrival drink & midnight glass of champagne
Five course menu

Amuse bouche

Chefs choice of snack

-X-

First Course

Game terrine, Rhubarb, heritage carrots & pickled mushrooms

Or

Salt baked Beetroot, goats cheese & caramelized walnuts (V)

Second Course

Trio of British seafood

Severn & wye smoked salmon, Orkney Scallop & lobster arancini

Or

Roasted aubergine, Burrata & red pesto (V)

-X-X-X

Main Course

Roasted venison lion, Beetroot fondant, heritage carrots & cranberry

Jus

Or

Corn fed chicken supreme, sautéed foie grass, potato terrine, wild
mushrooms & truffle jus

Or

Roast butternut squash, spinach & chestnut Wellington with honey
roast root vegetables & stilton sauce (V)

-X-X-X-X-

Pre Dessert

Yuzu custard & raspberry granita

Dessert

-X-X-X-X

Trio Of chocolate

Or

Vanilla panna cotta with champagne poached strawberries

-X-X-X-X-X-

Selection of Tea coffee & petit fours

Any dietary requirements please ask a member of staff

