

# LACQUER ROOM



## New Year's Eve

### STARTERS

Butternut Squash, Rosemary & Sage Soup  
Served with toast.

Pan-Seared Scallop S  
Pan-Seared Hokkaido Scallop, Braised Spring  
Onions, Truffle Sauce.

Aubergine Ve  
Grilled Aubergine, Sweet White Miso.

Cold Angel Hair Pasta S  
Cold Angel Hair Pasta, Scallop, Salmon Roe,  
Tempura Flakes, Homemade Yuzu Sauce, Black  
Tobiko, and Chives.

### MAINS

Slow-Roasted Crispy Pork Belly N  
Apple Purée, Duck Fat Potato, Roast Turnips &  
Carrots.

Lemon Sole Fish & Chips  
Mixed Salad, Sweet Potato French Fries.

Roast Butternut Ve  
Stuffed Butternut with Peppers, Basil, and  
Bread Crumbs.

Hamaguri Linguine Pasta S  
Fresh Japanese Surf Clam served with Linguine  
Pasta in Aglio Olio style.

### DESSERTS

Layered Lemon Cheesecake N  
Perfectly balanced with a buttery biscuit base,  
this dessert is a delightful blend of sweetness  
and citrus.

Truffle Torte Profiterole N  
Chocolate sponge base, topped with rich  
chocolate truffle and gooey toffee centre.

### £60 PER PERSON

Please select one dish from each course.

Includes a complimentary serving of prosciutto and a glass of bubbles for each guest.

Please inform us of any allergies or intolerances prior to ordering. V - Vegetarian, Ve - Vegan, N - Nuts, S - Shellfish  
Please note a discretionary 12.5% service charge will be added to your bill, and all prices include VAT.