

New Year's Eve Menu

The Chelsea Corner 2024

STARTER

Aubergine Roulade (v + gf)

Grilled aubergines, goat's cheese, garlic and herbs, rolled & served on sliced avocado

Crostini di Cannellini (v + vg)

Toasted ciabatta slices, topped with fresh herbs, scallions, garlic, roasted peppers & cannellini beans

Chicken Skewers

Marinated chicken, peppers, onions, courgettes, with cucumber & yoghurt sauce

Fritto Misto

Deep fried squids, prawns and zucchini, served with tartare sauce

Meat & Cheese Platter

Parma ham, mortadella, bresaola, goat's cheese, gorgonzola, mozzarella, melon & pizza bread

MAIN

Cauliflower Steak (v + vg)

Grilled cauliflower steak, served with a zesty, hazelnut and herb gremolata, fine beans & a romesco sauce

Duck Confit

Roasted duck leg, mashed potatoes, caramelised shallots & blackcurrant jus

Orata al Finocchio

Whole grilled seabream served with potatoes, cherry tomatoes & lemon grilled fennel

Agnolotti all'Aragosta

Homemade lobster agnolotti in a rich bisque & chive oil

Rack of Lamb

Pistachio and herb crusted rack of lamb, served with potatoes & balsamic caramelised carrots

Pizza

*Any pizza from the menu
(v + vg + gf available)*

DESSERT

Panna Cotta (gf)

Passion fruit infused panna cotta

Chocolate Bunet

Traditional Italian chocolate pudding with rum & amaretti

Cannoli

Traditional cannolis, filled with a pistachio or vanilla cream

Caramelised Apple Crumble (vg)

Cinnamon caramelised apple slices, topped with a 'buttery' crumble & vegan vanilla ice cream

3 Courses £59.95 per person

Bookings will require a £5 per person deposit.

A 12.5% discretionary service charge will be applied to the final bill