New Year's Eve Menu

The Chelsea Corner 2025

• 3 Courses + 1 glass of champagne •

• • COMPLEMENTARY STUZZICHINI • • LIVE MUSIC • •

STARTER

Truffled Arancinis (v|vg)
Crispy risotto spheres infused with black truffle, served over a smooth brandied wild mushroom sauce.

Pear, Walnut & Gorgonzola Salad (v|gf)
Roasted aromatic pears, gorgonzola picante, walnuts, mixed leaf salad and house dressing

Brie Fritto
Brie wrapped in prosciutto crudo, fried with a crispy golden crust and served with a tart cranberry jus.

Brasato Crostini
Slow-cooked beef short rib, served on toasted focaccia, with caramelised shallots and balsamic glaze

Lobster Bisque
Rich, velvety, lobster and prawn bisque, served with homemade rosemary focaccia

MAIN

Risotto di Zucca e Cavolo Nero (v|vg|gf)
Arborio rice with roasted butternut squash and Tuscan kale, with a cashew cream sauce, sage and nutmeg.

Duck Breast (gf)
Pan seared duck breast, served medium rare, with chestnuts, green beans, grilled hispi cabbage and orange sauce.

Porchetta Arrosto Ripiena (gf)
Crispy rolled pork belly, stuffed with herbs and served with roasted potatoes, shredded fennel salad and salsa verde.

Fettuccine al Tartufo (v)
Fettuccine pasta tossed in a rich truffle cream sauce, topped with parmesan and shaved truffle.

Lamb Shank (gf)
Slow-cooked lamb shank, served on a bed of mashed potato, with a rich Madeira wine and vegetable gravy.

Orata al Finocchio (gf)
Whole, grilled sea bream with fennel, garlic, and olive oil, served with roasted potatoes and fresh herbs.

DESSERT

Crème Brûlée alla Nocciola (gf)
Hazelnut infused vanilla custard, with candied hazelnuts and a caramelised sugar crust.

Apple & Rhubarb Crumble
Warm spiced apple and rhubarb compote topped with a buttery muesli crumble mix, served with a fragrant cardamom custard.

Lemon Tart
Zesty Amalfi lemon curd in a crisp butter pastry shell, topped with Italian meringue and candied lemon.

Tortino al Cioccolato
Warm molten chocolate cake with a rich, oozing centre, served with vanilla gelato and salted pecan brittle.

*Early booking; for sittings between **17:00 - 20:00** | **£69.95 per person**
Late booking; for sittings from **20:00 - Late** | **£84.95 per person**

Bookings will require a £15 per person deposit. | Bookings of 6 or more people would need to pre-order prior.
A 12.5% discretionary service charge will be applied to the final bill.
(v -vegetarian | vg - vegan | gf - gluten free)
**We kindly request that all early booking reservations vacate their tables by no later than 20:30.*

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Children's Menu

MAIN

Sea Bass Fillet (gf)
Pan fried sea bass fillet, served with chips.

Spaghetti con Polpette
Spaghetti pasta, with beef meatballs and a herby tomato sauce.

Chicken Milanese
Crispy chicken breast, served with a side of chips

Beef Burger
Brioche bun, beef burger, cheese, lettuce and burger sauce, served with a side of chips

Pizza
Margherita | Pepperoni | Vegetariana (mushrooms, peppers, courgettes)
(v + vg + gf available)

EXTRAS + 4.00

Chips | Broccoli | Garden Peas | Sweet Potato Fries

Crispy Halloumi Bites | Tomato Garlic Bread

DESSERT

Strawberry Mousse (gf)
Light, airy mousse, made with fresh strawberries

Apple & Rhubarb Crumble
Warm spiced apple and rhubarb compote topped with a buttery muesli crumble mix and vanilla gelato

Chocolate Brownie
Warm chocolate brownie, served with vanilla gelato

Fruit Mix (gf)
Strawberries, melon, blueberries, pineapple, passionfruit

2 Courses | **£29.95**

For children up to 15 years of age only.
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