AURUM
RESTAURANT

NEW YEAR'S EVE MENU

4 COURSE | £89 PER PERSON

PLEASE ARRIVE AT 7 PM FOR COCKTAIL CHAMPAGNE AND CANAPES
DINNER - 8 PM
ALTERNATIVE MENU AVAILABLE FOR VEGAN/VEGETARIAN
DJ PARTY FROM 10PM

FESTIVE CANAPE ON ARRIVAL WITH A GLASS OF COCKTAIL CHAMPAGNE

AMUSE-BOUCHE / STARTER

SEARED SCALLOPS WITH CITRUS BEURRE BLANC

A DELICATE DANCE OF THE SEA ON YOUR PALATE -TENDER, GOLDEN-SEARED SCALLOPS KISSED WITH A BRIGHT CITRUS BEURRE BLANC, FINISHED WITH DELICATE MICROGREENS AND WHISPERS OF BALSAMIC. THE PERFECT SPARK TO AWAKEN YOUR SENSES AND BEGIN THE EVENING WITH ELEGANCE.

SOUP / SECOND COURSE

VELVETY PUMPKIN & GINGER SOUP

A WARM EMBRACE IN A BOWL -SILKY PUMPKIN PURÉE ENRICHED WITH THE GENTLE WARMTH OF FRESH GINGER, CROWNED WITH A SWIRL OF CRÈME FRAÎCHE AND TOASTED PUMPKIN SEEDS. A TOUCH OF CHILLI OIL ADDS A PLAYFUL HINT OF SPICE, CELEBRATING THE SEASON WITH EVERY SPOONFUL.

MAIN COURSE (CHOICE)

OPTION A - PAN-SEARED SEA BASS WITH CHAMPAGNE BEURRE BLANC

OCEANIC PERFECTION ON A PLATE - CRISP-SKINNED SEA BASS, TENDER AND FLAKING, RESTS ATOP CREAMY MASHED POTATOES OR DELICATE RISOTTO. FINISHED WITH A CHAMPAGNE-INFUSED BEURRE BLANC AND DELICATE HERBS, EACH BITE IS A CELEBRATION OF LIGHT, LUXURY, AND FLAVOUR HARMONY.

OPTION B - GUINEA FOWL SUPREME WITH TRUFFLE JUS

AN INDULGENT FESTIVAL OF FLAVOURS - SUCCULENT GUINEA FOWL BREAST, GOLDEN-SEARED TO PERFECTION, PAIRED WITH A RICH TRUFFLE-INFUSED JUS. SERVED WITH CREAMY DAUPHINOISE POTATOES AND ROASTED SEASONAL VEGETABLES, IT'S A DISH THAT PROMISES WARMTH, COMFORT, AND UNFORGETTABLE ELEGANCE.

DESSERT

CHOCOLATE FONDANT WITH RASPBERRY COULIS

A MOMENT OF PURE DECADENCE – A MOLTEN CHOCOLATE FONDANT THAT SPILLS LUSCIOUS WARMTH AT FIRST CUT, PAIRED WITH VIBRANT RASPBERRY COULIS AND FRESH BERRIES. SERVED WITH AN OPTIONAL SCOOP OF VANILLA BEAN ICE CREAM, THIS DESSERT IS A SWEET FINALE THAT LINGERS IN MEMORY AND HEART ALIKE.

Menu subject to changes due to fresh produce availability

Please inform us of any allergies or dietary restriction. All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill

Dishes may contain the following allergens:

(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin

Other symbols:(v) vegetarian, (p) pescatarian, (vg) vegan