



NEW YEAR'S EVE MENU
L'OSCAR LONDON

A GLASS OF CHAMPAGNE AND AMUSE-BOUCHE

FIRST COURSE

FOIE GRAS TERRINE
APPLE CHUTNEY, TOASTED BRIOCHE

SECOND COURSE

LOBSTER TORTELLINI
CRÈME FRAICHE, CANDIED LEMON, LOBSTER BISQUE, SEA VEGETABLES

MAIN COURSE (CHOICE OF)

DRY AGED COTE DE BOEUF
TRUFFLE SAUCE, HONEY ROASTED WINTER VEGETABLES
TRUFFLED POMME ANNA POTATO

PAN FRIED CORNISH WILD SEA BASS
COMPRESSED MISO DAIKON, WAKAME, LEMON GEL, DASHI
BEETROOT BROTH

DESSERT (CHOICE OF)

VALHRONA CHOCOLATE TART, HAZELNUT PRALINE CREMEUX
COFFEE ICE CREAM

WINTER CITRUS PAVLOVA, GRAPEFRUIT CURD, BLOOD ORANGE SORBET

TEA, COFFEE, PETIT FOURS

