



NEW YEAR'S EVE MENU
L'OSCAR LONDON

A GLASS OF CHAMPAGNE AND AMUSE-BOUCHE

FIRST COURSE

SALT BAKED CELERIAC CARPACCIO

GRILLED ARTICHOKE, CANDIED PECAN NUTS, TRUFFLE EMULSION

SECOND COURSE

CAULIFLOWER DECLINATION

SAUCE VIERGE

MAIN COURSE (CHOICE OF)

WILD MUSHROOM WELLINGTON

JOSPER GRILLED CABBAGE, SWEET POTATO FONDANT

WINTER PUMPKIN RISOTTO

CASHEL BLUE CHEESE, HAZELNUTS, BLACK TRUFFLE

DESSERT (CHOICE OF)

VALHRONA CHOCOLATE AND GOLDEN HAZELNUT TART

WINTER CITRUS PAVLOVA, GRAPEFRUIT CURD, BLOOD ORANGE SORBET

TEA, COFFEE, PETIT FOURS

