

SEACONTAINERS

NEW YEAR'S EVE SET MENU

£125 PER PERSON

ON ARRIVAL

A glass of Laurent Perrier La Cuvée

PRE STARTER

Crab Cake
honey mustard dressing

Scallop Veloute
lemongrass

Fresh Goat's Curd Tart
pickled butternut squash

STARTER (SELECT ONE)

Pearl Barley Salad
butternut squash,
patty pan, pumpkin seeds

**Clay Oven Roasted
Pigeon**
heritage confit beetroot,
red mulled wine dressing

Scottish Gravlax
golden beetroot,
lemon gel, sorrel

MAINS (SELECT ONE)

**Pan Seared Halibut with
Caviar**
cauliflower, wild
mushrooms, almond &
bacon

Winter Cep Orzo Pasta
parmesan, truffle oil,
shallots, crispy shallots,
micro herb salad

British Aged Striploin
braised beef cheeks,
sweet potato puree,
tender stem broccoli

DESSERTS (SELECT ONE)

Chocolate Lava Cake
vanilla ice cream

Floating Island
dulce de leche, pink praline

Roasted Apple Crumble
custard, quince

Please note, there will be a photographer at Mondrian London for New Year's Eve. Should you have any issues, please do not hesitate to speak to a member of staff. If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of all allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.