

НА РАВІ

NEW YEAR'S EVE MENU

£120 PER PERSON

STARTERS

CHOOSE 1 OF THE FOLLOWING

MUSHROOMS MEZES

Sautéed wild forest mushrooms in a creamy sauce on crispy toasted focaccia, garnished with shaved Parmesan. [V]

ARTICHOKE SALAD

Served with a slaw of artichokes and beetroot, zesty chickpea salsa, creamy whey cheese, and crunchy candied walnuts. [V/VG]

CHICKEN BANG BANG

Served in a radicchio leaf, drizzled with a creamy, tangy, and slightly sweet sauce.

DYNAMITE PRAWNS

Coated in sriracha & lime sauce. Served on a bed of crispy salad garnished with fresh chilli and spring onions

MAINS

CHOOSE 1 OF THE FOLLOWING

ZA'ATAR ORANGE SALMON

Tender salmon fillet marinated in za'atar and orange zest. Served with roasted sweet potatoes and garlicky kale, finished with a saffron dill sauce.

TOURNEDOS ROSSINI

Pan-fried filet mignon in garlic butter on a crouton, topped with fresh foie gras and drizzled with truffle sauce.

DEMOISELLES DE LOCTUDY

Langoustines with spaghetti in San Marzano tomato sauce, featuring king prawns and clams, topped with fresh basil.

PITHIVIER GOATS CHEESE

With caramelised onion, squash, and spinach, served with velvety tomato coulis [V/VG]

SIDES

TRUFFLE & PARMESAN FRIES
MIXED RAINBOW VEGETABLES
MIXED BABY LEAF SALAD

DESSERT

CHOOSE 1 OF THE FOLLOWING

HAZELNUT ROCHER CAKE

A moist hazelnut sponge base, alternated with a smooth, rich chocolate-hazelnut mousse, adorned with glossy chocolate ganache.

HABBIBI CHOCOLATE CAKE

A velvety, smooth pistachio cream with a crunchy kunafa mixed with pistachio praline coated with a milk chocolate.