

THE
LONDON
CABARET
CLUB

NEW
YEARS
EVE
2025

MENU

Diamond/Royal Diamond Menu

On Arrival

Oscietra Caviar

Crème Fraîche, Chive Blinis
(Fish, Gluten, Dairy, Egg)

Beetroot "Caviar"

Buckwheat Blini, Lemon Vegan Crème
(Gluten, Eggs)

Starters

Native Lobster Tail

Jerusalem artichoke velouté, burnt leek oil, fennel pollen
(Crustacean, Dairy, GF)

Highland Wagyu Tartare

Truffled Tunworth cream, pickled shallots, toasted brioche
(Dairy, Gluten)

Smoked Beetroot Carpaccio

Tahini yoghurt, citrus pearls, Kalamata dust, basil cress

Mains

Venison Wellington

Parsnip purée, glazed baby beets, black garlic & rosemary jus
(Gluten, Dairy, Egg)

Cornish Turbot Fillet

Cauliflower purée, confit lemon, sea vegetables, citrus beurre blanc
(Fish, Dairy, GF)

Wild Mushroom & Truffle Barley Risotto (VG)

Crisped cavolo nero, chervil oil, optional pickled walnut
(VG, GF)

Desserts

Valrhona 70% Chocolate Dome

Salted caramel parfait, hot whisky butterscotch sauce
(Dairy, Soya, GF)

Poached Pear & Tonka Cheesecake

Speculoos crumb, spiced pear gel, vanilla chantilly
(Dairy, Gluten, Egg)

Petit Fours

(Dairy, Soya)

Gold Menu

Starters

Cured Sea Trout

Citrus crème fraîche, beetroot dressing, dill oil
(Fish, Dairy, GF)

Truffle & Parmesan Gnocchi

Parmesan cream, wild mushrooms, crispy sage
(Gluten, Dairy, Egg)

Mains

Beef Fillet Rossini

Seared foie gras, truffle pomme purée, port-glazed carrots, Madeira jus
(Dairy, Gluten, Egg)

Caramelised Salsify Parcel (VG)

Mushroom duxelles, madeira glaze, confit shallots

Desserts

Gingerbread & Pear Mille-Feuille

Vanilla bean custard, spiced pear compote
(Gluten, Dairy, Egg)

Dark Chocolate & Blood Orange Crèmeux

Feuilletine crunch, citrus gel
(Dairy, Soya)