



New Years Eve Menu
£55.00 per person

Cappuccino of Jerusalem artichokes
with wild mushrooms and truffle oil

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Beef carpaccio  
with horseradish and parmesan

Salad of chicory and rocket with Cachel blue cheese  
and toasted walnut dressing

Organic gravadlax of salmon  
with grain mustard dressing

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Fillet of seabass
with Swiss chard, Sicilian lemons and crisp potatoes

Fillet of Caster bridge beef with ragoût of
wild mushrooms, horseradish creamed potato

Loin of venison
with glazed pears, parsnips, beetroot and chestnut red wine jus

Fried buffalo mozzarella provencale
vegetable relish, olives & basil (V)

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Chocolate crème brulee with biscotti

Pear and almond tart  
with prune compote and clotted cream

Exotic fruit trifle with coconut ice cream

Selection of British cheeses  
with quince chutney and croutons

Coffee

*All prices include VAT at the prevailing rate.  
A discretionary service charge of 12.5% will be added to your bill*

*Please be advised that some of the items on this Menu may contain  
nuts or traces of nut. Should you have an allergy to nuts and wish  
to avoid these dishes, please ask your waiter for advice*

*The Royal Lancaster Hotel has taken every possible step to ensure that  
no food served in the Hotel contains genetically modified food and  
we have been assured by our suppliers that this is so*