



AURUM
RESTAURANT

NEW YEAR'S EVE DINNER

75 PER PERSON / SEVEN COURSE MENU
SPARKLING COCKTAIL ON ARRIVAL

TO START

AURUM BREAD BASKET
Sourdough / Whipped salted butter (3)

AMUSE-BOUCHE

SEARED SCALLOPS
Asparagus / Beetroot carpaccio / Hazelnut

MOZZARELLA
Figs / Honey / Walnuts / Micro coriander

SOUP

CLASSIC CHICKEN CONSOMMÉ
Vegetable brunoise / Chives

ROASTED CAULIFLOWER SOUP
Crispy sage / Spiced almond flakes

SALAD

PAN SEARED BARBERY DUCK SALAD
Orange / Fennel

OVEN ROASTED MARIS PIPER POTATOES
Rice puffs / Tamarind chutney / Black mustard seeds

STARTER

AURUM SPECIAL STEAK TARTARE
with baked baguette slices

BURRATA
Heirloom tomatoes / Samphire / Balsamic reduction

LOBSTER
Carrot purée / Citrus / Tandoori spices

MAINS

BRAISED LAMB SHANK
Coriander mash / Red wine jus

GRILLED COD FILLET
Poached egg / Jersey royal potatoes / Chive butter sauce

MUSHROOM RISOTTO
Wild mushroom broth / Parmesan crisps

DESSERTS

CARAMEL MOUSSE
Coffee cake / Caramel popcorn / Walnut crunch

VANILLA PANNA COTTA
Brandy snaps / Cherry compote / White chocolate crumble (vg)

STICKY TOFFEE PUDDING
Vanilla ice-cream / Caramelised pecans

Please inform us of any allergies or dietary restriction. All prices are inclusive of VAT. A discretionary service charge of 10% will be added to your bill

Dishes may contain the following allergens:

(A) Alcohol, (1) Nuts, (2) Peanuts, (3) Gluten, (4) Crustaceans, (5) Mollusc, (6) Eggs, (7) Fish, (8) Soya, (9) Dairy, (10) Celery, (11) Mustard, (12) Sesame, (13) Sulphur Dioxide, (14) Lupin

Other symbols: (v) vegetarian, (p) pescatarian, (vg) vegan