

New Year's Eve Menu 2025

Aged Comté Gougères, Jamon Iberico, XXL Nocellara Olives

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Celeriac velouté with winter black truffle

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Lobster tartlet with globe artichoke, salsify, Vin Jaune sabayon and fines herbes

Or

Roast foie gras with English rhubarb purée, pain d'épices and toasted pistachio

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Fillet of Belted Galloway beef with glazed cheek, pickled red onion, crisp potato galette, cauliflower purée and red wine jus

Or

Wild Cornish turbot with Jerusalem artichoke purée, potato gnocchi, grelot onion, oyster leaves and gremolata

≈

Lemon sorbet

≈

Griottine cherry croustade with crème fraîche ice cream and cherry purée

Or

Chocolate delice with pine nut brittle, salted caramel and buttermilk vanilla ice cream

Or

Cheese

£130.00 per person

Coffee/Tea (Union coffee/Rare tea company) £5, Mineral water £5 (75cl btl.)

A discretionary gratuity of 13.5 % will be added to the total bill



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