

NEW YEAR'S EVE MENUS

JEAN-GEORGES AT THE CONNAUGHT DINNER 31 DECEMBER

Imperial Oscietra Caviar
Coconut Ice Cream, Dill Oil

Yellowfin Tuna Tartare
Pink Lady Apple & Celeriac, Yuzu-Mustard Sauce

Grilled Foie Gras Dumplings
Truffle Dipping Sauce, Chives

Roasted Scottish Scallops
Parsnip Pure, Passion Fruit, Cinnamon

Sakura Wagyu Sirloin
Soy-Sesame Glaze, Pearl Onions, Black Truffle

76% Chocolate Mousse
Earl Grey Tea Crèmeux, Bergamot & Yuzu Sorbet

SIX COURSE MENU £260 PER PERSON

Children's menu also available.

*Full pre-payment will be taken on 8th December, non-refundable thereafter.
Please note a discretionary service charge of 15% will be added to your bill.
Whilst we will do all we can to accommodate guests with food intolerances and allergies,
we are unable to guarantee that dishes will be completely allergen-free. We will require
credit card details to be provided upon booking. We maintain a 48 hour cancellation
policy. Please note this menu is subject to change.*