

# Leicester Square Kitchen

## New Year's Eve

**31<sup>st</sup> December 2024**

Four courses and a glass of Pommery Champagne - £105 per guest

### To Start

Sea bass ceviche with avocado, corn, and red onion

Crispy duck with pomegranate and papaya chilli dressing

Seared avocado and cancha salad dressed with lemon rocoto (v)

Heritage tomato ceviche with cilantro (v)

### Second Course

Paprika-dusted calamari with green chilli and lime

Smoked paprika ribs with mezcal glaze

Habanero matchstick chicken

Grilled street corn with chilli, lime, and sour cream (v)

### Main Course

Stone bass with crushed Andean chilli lime sea salt

28-day-aged rib-eye steak with garlic lime butter

Grilled chicken skewers with lime and cilantro

Wild mushroom risotto with black chilli, spinach, and truffle butter (v)

### Dessert

Mojito blanco

Mojito-infused tropical fruit with white chocolate and mint ice cream, rum, and fresh lime (v)

Arroz con leche

Palm sugar rice pudding, mango, and coriander pico de gallo with caramelised tortilla (v)

Dulce de leche buñuelos

Piloncillo doughnut with spiced citrus, salted caramel, and cinnamon sugar (v)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT. (v) Suitable for Vegetarians.