

NEW YEAR'S EVE MENU

FOUR COURSES AND A GLASS OF POMMERY BRUT

£105 PER PERSON

TO START

Tuna tiradito, diced avocado, corn, red onion yuzu chilli
Crispy duck & pomegranate with papaya, chilli dressing
Chicken tacos, jalapeño & truffle mayonnaise
Seared avocado & cancha salad, dressed with lemon rocoto

SECOND

Paprika-dusted calamari, green chilli & lime
Habanero matchstick chicken
Smoked paprika baby pork belly with a mezcal glaze
Roasted cauliflower with lemon and jalapeño breadcrumbs

MAINS

28-day-aged rib-eye steak with garlic & lime butter
Crispy corn-fed chicken in a parmesan & chilli, lemon panko crust
Baked Scottish salmon with oregano, lime, manchego crust & salsa de pimiento
Grilled soya mince empanadas with melted vegan cheese, serrano chilli
& cilantro red onion salad

DESSERT

Mojito-infused tropical fruit with white chocolate, mint ice cream, rum & lime
Chocolate fondant with sour cream habanero ice cream
Passionfruit brûlée with coconut sorbet & plum wine jelly

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

Leicester
Square
Kitchen

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