



THE CHESTER GROSVENOR

NEW YEAR'S EVE MENU

2023

Canapés

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Spiced fillet of venison and duck confit pressing
*pickled vegetables, hazelnut, quince,
celery leaf vinaigrette*

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Grilled wild halibut

native lobster, Petrossian caviar, whipped potato

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Cepe dusted fillet

*horseradish and beef brisket dumpling,
smoked Roscoff onion, sweet carrot*

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Liquid Beaufort D'ete

soft herb crepe, sticky fig, puffed barley

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'Kir Royale'

*Champagne jelly and custard tart,
blackcurrant curd, iced cassis*

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Coffee and Petite fours

