

**NEW YEARS EVE**  
AT SW16 BAR & KITCHEN

SIX COURSE MENU

£75 PER PERSON

1 \_\_\_\_\_

**Smoked Eel Bon-Bon**  
citrus puree, caviar

2 \_\_\_\_\_

**Yellow Tail Ceviche**  
oyster-lovage emulsion, pomegranate,  
lece de tigre sorbet, radish

3 \_\_\_\_\_

**Hoisin Lamb shoulder**  
mint emulsion, fennel-yogurt slaw

4 \_\_\_\_\_

**Crab Tortellini**  
celeriac, garlic, chilli, parsley, lemongrass bisque

5 \_\_\_\_\_

**Braised Beef Cheek**  
roasted garlic mashed potatoes, baby carrots,  
king oyster mushrooms

6 \_\_\_\_\_

**White Chocolate & Mandarin Mousse**  
chocolate soil, mint coulis, yozu sorbet

# NEW YEARS EVE

AT SW16 BAR & KITCHEN

SIX COURSE VEGAN MENU

£75 PER PERSON

1

## Jerusalem Artichoke Bon-Bon

citrus puree, black truffle

2

## Wild Mushroom Ceviche

Tarragon emulsion, pomegranate, radish

3

## Sweet Potato & Black Bean Steak

mint sauce, fennel & orange salad

4

## Pumpkin & Sage Ravioli

black truffle emulsion, "cime di rapa" top broccoli,  
pumpkin seeds

5

## Beetroot & Bulgur Steak

roasted garlic mashed potatoes, baby carrots,  
king oyster mushrooms

6

## White Chocolate & Mandarin Mousse

chocolate soil, mint coulis, yozu sorbet