

NYE25

Disco. Dinner & Dance

ROYAL OVER-SEAS LEAGUE

21.00 – 00.30

MEMBERS £192 | NON-MEMBERS £202

MENU

Canapé

LOBSTER THERMIDOR

Bearnaise sauce, tarragon

Champagne, Gardet Brut Tradition, NV

Amuse-bouche

PEA AND MINT VELOUTÉ

Mint cappuccino

Mâcon Uchizy, Cave Talmard, France, 2023

Starter

HAND-DIVED SCALLOPS CARPACCIO

Truffle, cherry vinegar dressing, lamb lettuce

Mâcon Uchizy, Cave Talmard, France, 2023

Main

VENISON LOIN

Sauce grand veneur, cranberry jelly, almond and sprout salad, root vegetable purée

Club Claret, Château Argadens, France, 2019

Dessert

CARAMELISED PINEAPPLE MESS

Crushed meringue, double cream, fresh mint

Champagne, Gardet Brut Tradition, NV