



FENCHURCH
restaurant

SAMPLE NYE MENU 2022
£495

2 glasses of Dom Perignon Blanc 2012

To start, a selection of canapés

Bronzed spiced scallop, confit chicken wing, Violino pumpkin

Magic Mountain Riesling, Leitz, Rheingau, Germany, 2020

Pressed Guinea fowl and Wiltshire truffle terrine, toasted hazelnut and quince

Boscobruno Pinot Nero, Vallepiciola, Tuscany, Italy, 2020

Wild Cornish turbot, cockles, razor clams and blackened leeks

Saint-Aubin La Princee, Domaine Hubert Lamy, 2020

British Wagyu beef, yellow leg chanterelles, pickled mustard seeds

Corimbo I, Bodegas La Horra, Ribera del Duero, Spain, 2013

Fenchurch Black Forest gateau

Château Rieusec 1er Cru Classe, Sauternes, Bordeaux, France, 1990

MANAGED BY
RHC.

All prices include 20% VAT. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish may contain bones.