



FENCHURCH  
RESTAURANT

## NEW YEAR'S EVE MENU

### GLASS OF CHAMPAGNE ON ARRIVAL

Langoustine lollipop, smoked lardo, taramasalata, horseradish snow

*Knipser Riesling GG, Mandelpfad, Pfalz, Germany, 2016*

*\* Trimbach Riesling, Cuvée Frederic Emile, Alsace, France, 2012\**

Hand dived Isle of Skye scallop, XO sauce, pickled mooli, Fenchurch tuile

*Sessantaquattro Vermentino, Poderi Parpinello, Sardinia, Italy, 2020*

*\* Rockburn Pinot Gris, Central Otago, NZ, 2019\**

Beef and oyster, caviar, yuzu, dashi jelly

*Rully 1er Cru Rouge Clos du Chapitre, Jaeger-Defaix, Burgundy, France, 2019*

*\* Gevrey-Chambertin, Joseph Drouhin, Burgundy, France, 2016\**

Cornish halibut, native lobster, brassicas, lemon beurre blanc

*Newton Chardonnay, Napa Valley, California, USA, 2016*

*\* Tapanappa Tiers Chardonnay, Adelaide Hills, Australia, 2017\**

Salt aged duck confit leg, white soy, celeriac, truffle butter sauce

*Château de Haute-Serre Malbec, Cahors, South West, France, 1988*

*\* Château Grand Puy Ducasse, Pauillac, Bordeaux, 5CC, France, 2012\**

“After eight”, peppermint, coco nibs

Black forest gâteau

*Recioto della Valpolicella, L'Eremita, Ca' Rugate, Veneto, Italy, 2017*

*\* Vin Santo, Gaia, Santorini, Aegean Islands, Greece, 2008\**

Vegetarian menu available on request

*Wine pairing £85 per person / \*Prestige wine pairing £110 per person\**