EST. 1915

DANTE

Mayfair

NEW YEAR'S EVE MENU

Served before 8pm

Focaccia, Ravida olive oil

FIRST COURSE

Severn & Wye smoked salmon, dill crème fraîche, pickled cucumber, trout roe, rye bread

Grilled king prawns, chilli butter, dill, lemon

Steak tartare, finely diced beef fillet, capers, bone marrow, endive

Baby spinach & truffle salad, Parmigiano Reggiano, crispy scallion

MAIN COURSE

Grilled halibut, braised fennel, lemon & caper gremolata

Minute steak, king oyster mushroom, café de Paris butter

Veal Milanese, Parmigiano Reggiano

Sweet potato agnolotti, brown butter, feta, sage

For the table: triple cooked chips, baby leaf salad, roast butternut squash, sautéed winter greens

DESSERT

Our signature tiramisu, mascarpone, coffee, cocoa

Formaggio, selection of international cheeses served with crackers & grapes

£125 per person (Children's £65)

A discretionary 15% service charge will be added to your final account.

EST. 1915

DANTE

Mayfair

NEW YEAR'S EVE MENU

Served after 8pm

Glitterball Martini

CANAPES

Oscietra caviar tartlet, Champagne pearls
Lobster lettuce cups, avocado, chilli & coriander dressing
Smoked salmon croustade, dill crème fraîche, trout caviar
Prosciutto, bocconcini

Focaccia, Ravida olive oil

FIRST COURSE

Shrimp cocktail, XO brandy cocktail sauce
Steak tartare, finely diced beef fillet, capers, bone marrow, endive
Dante burrata, slow roasted tomatoes, basil, sourdough
Baby spinach & truffle salad, Parmigiano Reggiano, crispy scallion

INTERMEDIATE

Shellfish linguine, pomodoro sauce
Sweet potato agnolotti, brown butter, feta, sage
Cacio e pepe, bucatini pasta, black truffle

MAIN COURSE

Grilled halibut, braised fennel, lemon & caper gremolata
Beef Wagyu striploin 150g, king oyster mushroom, red wine jus
Aubergine parmigiana, courgettes, tomato, basil

For the table: triple cooked chips, baby leaf salad, roast butternut squash, sautéed winter greens, truffle mac & cheese

PRE DESSERT

Rose Champagne sorbet, pink grapefruit, buckwheat crunchy

DESSERT TO SHARE

Raspberry pavlova, yuzu mousse, shiso
Chocolate semifreddo, chocolate sable, caramelized cocoa nibs

£400 per person (Children's £175)

A discretionary 15% service charge will be added to your final account.