



Smith & Wollensky
LONDON

NEW YEAR'S EVE 2019

£85 per person

STARTERS

Ham Hock & Foie Gras Terrine
spiced pear chutney

USDA Prime Sirloin Carpaccio
truffle, Parmesan

Seared Chilli & Garlic shrimp

Wollensky's Famous Split Pea Soup With Bacon

MAIN COURSES

Irish Beef fillet Wellington, Maderia & Truffle Jus

Roast Halibut
buttered cabbage, salsify, Champagne velouté

USDA Prime Dry-Aged Sirloin 320g

28 Day Dry-Aged Rib-Eye 340g

Beetroot Wellington
walnut & white wine sauce (v)

FAMILY STYLE SIDES

Beef Fat & Thyme Roasted Potatoes
French Beans, Sugar Snap & Mange Tout
Cumin Spiced Heritage Carrots & Parsnip

DESSERTS

Valrhona Chocolate Fondant
confit orange, honeycomb ice cream

Banoffee Cheesecake
caramel sauce

Sauternes Caramel
Armagnac prunes

Artisanal Cheese Selection
quince paste, crackers, grapes

*Our prices include VAT but exclude service charge at 12.5%.
For further information regarding allergens in our dishes please ask a member of staff.*