

The Kitchens

New Year's Eve at Leicester Square Kitchen

Thursday 31st December 2020

Four plates and a glass of Moët & Chandon Brut - £75 per guest

To Start

Our signature guacamole with homemade paprika-spiced nachos v

Sea bass ceviche with diced avocado, corn and red onion

Crispy duck and pomegranate ensalada with papaya chilli dressing

Seared avocado & cancha salad with lemon rocoto dressing v

Second Course

Crispy peppered calamari with tequila lime sauce

Wagyu and chorizo chilli cheese sliders with fiery Monterey Jack melting cheese,
jalapeño and yellow anticucho mayo

Matchstick chicken with hot habanero cheese sauce

Grilled Mexican street corn with cayenne butter, sour cream, Mexican cheese, chilli, coriander and lime v

Main Course

Josper-grilled stone bass with charred kale and crushed Andean chilli lime sea salt

28-day-aged 10oz rib-eye with cumin, garlic, cilantro and spiced asparagus

Marinated corn-fed chicken with Peruvian-spiced charred kale

Josper-roasted aubergine with cilantro and red onion salad v

Dessert

Dulce de leche buñuelos

Piloncillo doughnut with spiced citrus, salted caramel and cinnamon sugar v

Arroz con leche

Warm palm sugar rice pudding, mango and coriander pico de gallo with caramelised tortilla v

Mojito blanco

Pitaya bionico with white chocolate and mint ice cream, Zacapa rum and fresh lime v

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 12.5% will be added to your bill.

All prices are inclusive of VAT. v Suitable for vegetarians.