



THE LONDON  
NYE BALL  
EVOLUTION LONDON

# MENU

## STARTER

Spiced delicata pumpkin roasted with sage and garlic, whipped feta, pomegranate, fig, toasted chickpeas, rocket salad, cherry balsamic dressing (v)

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## MAIN

Treacle roast sirloin of British beef, braised short rib empanada, thyme and chilli butter fondant potato, chimichurri salsa, roast tender stem broccoli, red wine sauce

Beetroot and sweet potato tortelloni, aubergine, tomato and basil pomodoro sauce, mustard butter, roast broccolini, orange and rosemary pangrattato (vg)

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## DESSERT

Millionaires' Caramel Chocolate Indulgence - Chocolate brownie with dark chocolate cremeux, crisp hazelnut feuilletine, salted caramel chocolate mousse, biscuit pearls (v)

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## CHEESE COURSE

A selection of British cheese served to the table with cheese biscuits, ale chutney, grapes, celery, walnuts and apricots

IF YOU OR A MEMBER OF YOUR PARTY HAVE ANY DIETARY REQUIREMENTS, PLEASE GET IN  
CONTACT WITH [CHRISTMAS@SMARTGROUPLTD.CO.UK](mailto:CHRISTMAS@SMARTGROUPLTD.CO.UK)