

NEW YEAR'S EVE 2017

To join in on our New Year's Eve celebrations,
please contact our reservations team
on 020 3006 6111

The Floral Hall, Stoney St, London SE1 1TL, UK
www.roast-restaurant.com



roast

New Year's Eve at Roast

Make your New Year's Eve a memorable one at Roast!
Join in on our festivities with your family and friends and enjoy an
indulgent 5 course menu featuring some of our most iconic
signature dishes from the past decade and representing a traditional and
authentic taste of real British cooking,

New Year's Eve Early Dining £65

5 Course Meal
with a glass of Chapter Two, Kent

New Year's Eve Late Dining £130

5 Course Meal
with two glasses of Chapter Two, Kent
including a ticket for our NYE raffle and goodie bag full of Borough Market treats

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New Year's Eve 2017

5 Course Menu

PRE-STARTERS

Citrus-cured sea bass on blinis
with caviar and sour cream

STARTERS

6 Jersey Rock oysters
with Scrubby Oak apple vinegar and shallots

Celeriac and chestnut soup
with confit duck, hazelnuts and truffle

Baked charcoal cheddar soufflé
with oyster mushrooms and chives

Spiced poached pear and red watercress salad
with Oxford Blue and salted almonds

Seared scallops
with parsnip toffee, cox apple, golden raisins and pig's cheek bacon

Treacle cured salmon
with dill pickles and orange & cinnamon bourbon dressing

Lamb faggots
with toasted almonds and spiced harissa carrot

Wild boar chorizo Scotch egg
with piccalilli

MAIN COURSES

Halibut
with potted shrimp butter & baby leeks

Duck breast
with apple and calvados

Slow roasted lamb shoulder studded
with rosemary and garlic

Pork belly
with mashed potato and Bramley apple sauce

Roast sirloin of Hereford beef
with Yorkshire pudding & horseradish cream

Welsh black beef Wellington
with roast potatoes

35 day dry aged rib-eye steak (300g)
with chips

Hereford sirloin steak on the bone (400g)
with chimichurri and chips

Pecorino parcels
with chestnuts and truffle

FOR TWO (late dining only)

Roasted East Anglian chateaubriand
with roast potatoes and Yorkshire pudding

SIDE DISHES

Winter greens and candied walnuts
Heather honey & thyme roasted carrots and parsnips
Wood-smoked Cheltenham beetroots with maple syrup
Mashed potato
Basket of chips
Creamed spinach with nutmeg

DESSERTS

Quince and Bramley apple crumble
with almonds and English vanilla custard
Royal Tokaji Aszu 5 Puttonyos 2013, Hungary (100ml)
18.00

Hot chocolate fondant
with black stout ice cream and cocoa nib wafer
Côteaux du Layon, 2015, Loire, Des Baumard (100 ml)
9.30

Flourless orange marmalade cake
with cherry yogurt ice cream
Sauternes 2013, Château du Levant, France (100ml)
9.00

Sticky date pudding
with toffee sauce, almond brittle & clotted cream
Pedro Ximenez, Lustau NV, San Emilio, Spain (100ml)
13.50

Selection of homemade ice creams and sorbets
Please ask your waiter for flavours

CHEESE

Paxton & Whitfield cheese board
with Woodbridge pear chutney
Barros 1995, Portugal (100ml)
16.00