

NEW YEAR'S EVE

- £180^{PP} -

WELCOME CHAMPAGNE

Moët & Chandon Brut Impérial
Champagne, France. 125ml

AMUSE-BOUCHE

Panettone with Jambon D'Entrecôte
45-day cured beef striploin prosciutto

TO START AND SHARE

Baby Quesadillas

Braised short ribs, mozzarella, chimichurri sauce

Lobster Salad

Lobster, green beans, avocado, pomegranate, sesame seeds

THE CENTREPIECE

Rib Eye, 220g

Grass-fed, Aberdeen Angus, Scotland

Wagyu Beef, New York Strip, 220g

350-day grain-fed, Rangers Valley, Australia

SIDES & SAUCES

Tenderstem Broccoli, Garlic & Chilli Sauce

Handcut Fries, Parmesan & Black Truffle

Classic Signature Mash

Beefbar Signature Sauce

Traditional Pepper Sauce

DESSERT TO FINISH

Burnt Exotic Cheesecake

Mango and passion fruit cheesecake, coconut macadamia crust topped with caramelised sugar

Our Signature French Toast

Caramelised brioche, salted caramel sauce, yoghurt ice cream, seasonal fruits

Allergies: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients .

LE PETIT
beefbar