

SEVEN  
PARK  
PLACE  
by  
WILLIAM  
DRABBLE

**NEW YEAR'S EVE MENU**

Canapes

*Champagne Philipponnat Brut Royale Reserve Blanc*

Carpaccio of Scottish Hand Dived Scallops with Truffle

*Egon Muller Scharzhofberger Riesling Kabinett  
Mosel, Germany 2011*

Slow Cooked Cumbrian Pork with Langoustine

*Domaine Leflaive Clavoillon  
Puligny-Montrachet Premier Cru, France 2017*

Quail with Caramelised Orange Puree

*Amontillado Sherry VORS 30 years, Bodegas Tradicion*

South Coast Turbot in Champagne

*Domaine Maume, Charmes-Chambertin Grand Cru, Burgundy, France 1996*

Dry Aged Fillet of Beef with Foie Gras

*Chateau Marquis de Terme  
Margaux, Bordeaux, France 2010*

Caramelised pineapple with Vanilla, Rum and Coconut

*Hugel & Fils Pinot Gris Selection de Grains Nobles  
Alsace, France 1976*

Assiette of Chocolate

*Graham's Port, Single Harvest Aged Tawny Portugal 1990*

**New Year's Eve Menu £500  
(inclusive of wine pairing, mineral water and coffee/tea)**

*The menu is subject to change at the restaurant's discretion.  
A discretionary service charge of 15% will be added to your bill.  
All price is inclusive of VAT*