

New Year's Eve Fine Dining at One Twenty One Two Restaurant

For an intimate evening of fabulous cuisine and stunning wines, our One Twenty One Two Restaurant offers the most spectacular fine dining experience.

Dates available:
31st December
Price:
£295.00 per person
Party times:
7.00pm sit down



Fine Dining Includes

- Glass of Champagne on arrival and canapés
- 5 course fine dining dinner followed by freshly brewed coffee or tea and mince pies
- Half a bottle of house wine with dinner
- Glass of Champagne at midnight
- Access onto our outside terrace to view the fireworks
- Egg and bacon rolls served after midnight

Food and beverage choices, dietary requirements and other requests must be confirmed to the hotel no later than 7 days prior to the start date of the event.

Menu

Canapés on Arrival

London smoked salmon crostini with Somerset soft cheese and keta caviar

Tuna sashimi with grapefruit, orange and basil salsa

Glazed pork belly with braised leek and truffle potato mash

Parma ham, gorgonzola mousse, spiced figs and rye croutons

Lamb samosa with mint yoghurt

Mango and brie parcels with onion chutney (V)

Sunblushed tomatoes with mozzarella and basil (V)

Butternut squash arancini with red pesto (V)

Dinner

Starters

Guinea fowl and celery velouté with beet and parsnip crisps

Mushroom consommé with hon shimeji (V)

Goosnargh duck rilette, pink peppercorns, spiced plum chutney and brioche

Vegetable terrine with truffle dressing and quail egg (V)

Mains

Lamb wellington with caramelised red onions, lamb's lettuce and mint jus

Halloumi wellington with roasted vegetables, basil pesto and balsamic (V)

Pan fried turbot with cauliflower puree, broad beans, capers and crispy pancetta

Baked butternut squash with feta, pomegranate seeds and chicory (V)

Casterbridge beef fillet, ox cheeks, dauphinoise potato, baby carrots and Madeira jus

Handmade ravioli of sweet peppers and goats cheese with walnut sauce and artichoke (V)

Desserts and Cheese to Share

Strawberry gold cheesecake

Warm and cherry clafoutis

Trio of chocolate

Apple and cinnamon pie

Selection of British cheese served with a glass of port, celery, dry fruits and cheese crackers

Coffee and infusions

Booking

Please call 020 7451 9386 or email christmas.royalhorseguards@guoman.co.uk
guoman.com/royalhorseguards

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