

New Year's Eve Dinner Menu 2025

Anderida Restaurant & Harry Clarke

Selection of Chef's Gourmet Canapes

Starters

Leek, Truffle & Artichoke Soup (PB)

Black truffle shavings, olive oil

Cured Salmon Pave (F,Su,Mu)

Lightly smoked, spiced mayonnaise, pickled sultana, tarragon

Maple Glazed Duck (N,M)

Fennel seed potato salad, baked pecans, black pepper yoghurt

Sorbet

Champagne & Apple

Main Courses

Poached & Roasted Fillet of Beef (M,Ce,Su)

Roasted celeriac purée, truffle dauphinoise, wild mushrooms, peppercorn jus

Roasted Monkfish Tail (F,M,Su)

Squash purée, crushed potatoes, pancetta, spinach, Nantais sauce

Wild Mushroom, Lentil & Spinach Wellington (PB,G,So)

Fondant potato, roasted fennel, Padron peppers

Desserts

Chocolate & Raspberry Mille Feuille (G,E,M,N)

Cremeux, raspberry purée, roasted hazelnuts

Praline Choux Bun (G,E,M,N)

Pistachio ice cream, salted caramel

Vegan & Gluten Free Brownie, (PB)

Raspberry textures, sorbet, purée, compote

Coffee, Mince Pies & Petit Fours (E,G,M,N,Su)



A discretionary 12.5% service charge will be added to your bill for all food and beverage services and will be shared by the entire team. If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

Ce - celery C - crustaceans E - egg F - fish G - cereals containing gluten L - lupin M - milk & dairy
Mo - molluscs Mu - mustard N - tree nuts P - peanuts PB - plant based Se - sesame Sh - shellfish
So - soybeans Su - sulphur dioxide & sulphites V - vegetarian *can be adapted to gluten free

The menu and allergens are subject to change.