

THE COAL SHED

NYE 2024 SET MENU 95PP

Early Sitting 5-8:45pm

SNACKS

Potato Crisp & Caviar

Golden Wonder Potato, Chive Crème Fraîche, Mimosa Egg

Smoked Short Rib Beignets

Yellow Mustard, Pickled Pear, 36 Month Aged Parmesan

STARTERS

Diver Scallop

Crispy Duroc Pork Belly, Rhubarb XO, Roasted Cauliflower Mornay

Clay Baked Beetroots

Radicchio, Tahini, Pomegranate

MAINS

Tasting of Beef

*Wagyu 7+ Striploin, Smoked Beef Cheek
Crispy Sweet Bread, 100-Layer Potato, Roast Sunchoke, King Oyster Mushroom*

Native Lobster Aged Rice

Saffron, Winter Pumpkin, Truffle Butter

Bedlam Celeriac & Artichoke Wellington

100-Layer Potato, King Oyster Mushroom, Sunchoke Velouté

All served with

*Beef Fat Chips, Spinach Rockefeller, Garlic Garden Greens,
Béarnaise Sauce, Sauce au Poivre*

DESSERT & SWEETS

Brioche Brûlée

Popcorn, Dulce de Leche, Honeycomb Ice Cream

Sweets

Macaron, Pâté de Fruit, Marshmallow, Hazelnut Bonbon, Matcha Lollypop

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.

THE COAL SHED

NYE 2024 SET MENU 110PP

Late Sitting 9pm - Late

SNACKS

Potato Crisp & Caviar

Golden Wonder Potato, Chive Crème Fraîche, Mimosa Egg

Smoked Short Rib Beignets

Yellow Mustard, Pickled Pear, 36 Month Aged Parmesan

STARTERS

Diver Scallop

Crispy Duroc Pork Belly, Rhubarb XO, Roasted Cauliflower Mornay

Clay Baked Beetroots

Radicchio, Tahini, Pomegranate

MAINS

Tasting of Beef

*Wagyu 7+ Striploin, Smoked Beef Cheek
Crispy Sweet Bread, 100-Layer Potato, Roast Sunchoke, King Oyster Mushroom*

Native Lobster Aged Rice

Saffron, Winter Pumpkin, Truffle Butter

Bedlam Celeriac & Artichoke Wellington

100-Layer Potato, King Oyster Mushroom, Sunchoke Veloutés

All served with

*Beef Fat Chips, Spinach Rockefeller, Garlic Garden Greens,
Béarnaise Sauce, Sauce au Poivre*

DESSERT & SWEETS

Brioche Brûlée

Popcorn, Dulce de Leche, Honeycomb Ice Cream

Selection of British Cheese

Mustard Fruits, Chutney & Biscuits

Sweets

Macaron, Pâté de Fruit, Marshmallow, Hazelnut Bonbon, Matcha Lollypop

NYE Countdown Champagne

Complimentary glass of Veuve Clicquot Champagne

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THE COAL SHED

NYE 2024 SET MENU VEGETARIAN & VEGAN 75PP

SNACKS

KFC Korean Fried Cauliflower Slider

Milk Bun, Bread & Butter Pickle, Garlic Aioli

Smoked Potato Beignets

Truffle, Rock Chive, Brioche

STARTERS

Artichoke Gnocchi

Crispy Sunchoke, Red Amaranth, Roasted Cauliflower Mornay

Clay Baked Beetroots

Radicchio, Tahini, Pomegranate

A TASTING OF BEDLAM VEGETABLES

Apple & Rosemary Baked Celeriac Wellington

Munchkin Pumpkin Arancini

Romanesco & Wild Sage Pot Pie

All served with

*Triple Cooked Chips, Spinach Rockefeller, Garlic Garden Greens,
White Onion & Black Garlic Jus*

DESSERTS & SWEETS

Brioche Brûlée

Popcorn, Dulce de Leche, Honeycomb Ice Cream

Sweets

Macaron, Pâté de Fruit, Marshmallow, Hazelnut Bonbon, Matcha Lollypop