

NEW YEAR'S EVE

LIVE ENTERTAINMENT - DJ, SAXOPHONE, AND VIOLIN

CANAPÉS ON ARRIVAL

Smoked Salmon Roll, Horseradish, Crème Fraîche, Keta Caviar

Smoked Leek and Watercress Arancini, Saffron Aioli

Tempura Oyster, Shallot Purée, Grapefruit

SHARING STARTERS

Mushroom Croquettes, Porcini, Morel and Trompette Mushroom Croquettes, Burnt Onion Purée, Aged Comté

Cured Scallop, Kohlrabi, Apple, Grapefruit

Roasted Jerusalem Artichoke Purée and Crisp, Truffle, Charred Salsify, Crispy Capers

Wagyu Beef Fillet Tataki, Green Beans, Charred Pepper, Tomato Salsa

CHOICE OF MAIN

Short Rib of Beef, Slow Cooked Smokey Short Rib of Beef, Boulangère Potatoes, Button Onions

Charred Leeks and Aubergine, Aubergine Purée, Tempura Enoki, Roasted Vine Tomatoes, Jerusalem Artichoke Crisps, Coconut Cream, Kow Choi Oil

DESSERT

Selection of Mini Desserts, Cakes, Mousses and Truffles

MIDNIGHT SNACK

Pastrami, Swiss Cheese, Gherkin and Mustard Bap

WINES

Laurent-Perrier Brut Champagne

Marcel Martin Merlot

Gamay, "Glou Glou" Beaujolais Villages

Marcel Martin Sauvignon Blanc

Pecorino Civitas

Borsao/Bagordi Rosado

Prosecco

SPIRITS

Tanqueray No 10 Gin

Ramsbury Gin

Ketel One Vodka

Havana Club 7 yrs Rum

Ocho Blanco Tequila

Johnnie Walker Black Label Whisky

Bulleit Rye Whiskey

Bulleit Bourbon

Singleton 12 yrs Whisky

Toki Whisky

Chivas Regal 12 yrs Whisky

Rémy Martin 1738 Cognac

SELECTION OF BEERS & SOFT DRINKS

trafalgarstjames.com/the-rooftop

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THE ROOFTOP

Our live entertainment will be on-hand playing the smoothest sounds to get you in the partying mood. As the clock strikes midnight, head out to our viewing terrace for the only place to watch the fireworks this New Year's Eve.