PRIME

# New Years Eve Celebration Dinner

## A Culinary Journey Across the Continents

Five Courses • Five Continents • Five Perfect Pairings

£120pp

## TO BEGIN - *Europe*

### Tuna Tartare Tartlet

Avocado mousse, grated cured egg yolk

### Italian Sparkling Wine Pairing

Rose Spumante Extra Brut, Bole 125ml

A crisp, dry sparkling Sangiovese with a pale-pink hue, vibrant citrus zest & delicate red berry aromas.

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## SECOND COURSE - *Asia*

### Confit Duck Spring Roll

Chilli & orange hoisin, kimchi mayonnaise, crispy onion, coriander cress

### White Wine Pairing

Helan Mountain Blanc de Noir, Changyu Moser 125ml

An innovative, white wine made from Ningxia Cabernet Sauvignon, with a crisp, palate of citrus zest & exotic fruits.

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## THIRD COURSE - *South America*

### Chorizo & King Prawn Pintxo

Spicy mini chorizo, saffron piperade, confit garlic aioli

### Red Wine Pairing

Oak Cask Black Edition Malbec, Trapiche 125ml

A Smooth red, featuring ripe plum and cherry flavors backed by velvety tannins and hints of vanilla spice.

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## MAIN COURSE - *North America*

### Your choice of Char-Grilled Prime Fillet (200g) or Rib Eye (300g)

Served with Lobster Mac & Cheese, Broccoli raab, beef dripping chips, red wine gravy

### Red Wine Pairing

Gnarly Head Lodi Old Vine Zinfandel - Deliacato 125ml

Bold, full-bodied red from ancient vines, delivering rich, jammy dark berry flavours accented by toasted oak and black pepper.

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## TO FINISH - *Oceana*

### Lemon Meringue Tart

Scorched meringue, lemon balm, raspberry sorbet, raspberry caviar & popping candy

### After Dinner Cocktail Pairing

Aussie Mule - Bundaberg Rum

*A 12.5% service charge is added to the bill. All gratuities go directly to our staff. (v) = Vegetarian dish*