

CAFÉ VIN CINQ

New Year's Eve

THE LAST POUR OF 2026

Kir Royale on Arrival

AMUSE BOUCHE

Truffle and Comté Gougère (V)

Golden, airy choux pastry with a delicate crisp shell, nutty Comté with an earthy fragrance of truffle.

Allergens: Eggs, gluten, dairy

Paired with Café Vin Cinq Chardonnay, South Eastern Australia

Fresh tropical fruit complements the nutty Comté and buttery pastry, allowing the truffle to shine.

THE PREMIÈRE

Pan Seared Scallops

Golden seared scallops on silky sweetcorn velouté, with smoky nduja butter, sweet charred baby corn and fragrant coriander oil.

Allergens: Molluscs, dairy, sulphates

Paired with Pasquiers Grenache Rosé, Languedoc, France

Soft berry fruit complements the sweetcorn, balancing the smoky butter with a fresh finish.

Pan Seared King Oyster Mushroom Scallops (V)

Tender king oyster mushroom scallops, seared until golden, with silky sweetcorn velouté, warming paprika butter, charred baby corn and coriander oil.

THE NEXT CHAPTER

Seared Sirloin of Beef

Seared sirloin with crisp potato rösti and smooth horseradish crème fraîche, balanced by earthy pickled beetroot and peppery rocket.

Allergens: Dairy, eggs, sulphites

Paired with Le Fou Pinot Noir, Languedoc, France

Bright cherry fruit and gentle tannins complement the beef or aubergine and earthy beetroot.

Seared Aubergine (V)

Silky seared aubergine with crisp potato rösti and horseradish crème fraîche, lifted by bright pickled beetroot and peppery rocket.

Allergens: Dairy, eggs, sulphites

THE OCEAN COURSE

Pan Seared Salmon Supreme

Golden seared salmon with delicate crab and lobster ravioli in a rich, velvety shellfish bisque, lifted by lemon oil and fresh chives.

Allergens: Fish, eggs, shellfish, dairy

Paired with La Chablisienne Petit Chablis, Burgundy, France

Fresh citrus balances the rich seafood and complements the lemon, ricotta and saffron.

Plant Based Salmon Fillet (V)

Plant based salmon with creamy lemon and ricotta tortellini in silky saffron velouté, sweet onion chutney, cherry tomatoes, basil oil and Parmesan.

THE INTERLUDE

Cherry, Red Grape and Hibiscus Sorbet

Ripe cherry and red grape meet delicate hibiscus in a refreshing sorbet, offering a bright, gentle pause before the Wellington.

Allergens: Sulphites

THE PIÈCE DE RÉSISTANCE

Beef Wellington

Beef in crisp golden pastry, with caramelised parsnip purée, creamy dauphinoise potatoes, honey glazed Chantenay carrots, tenderstem broccoli and rich port jus.

Allergens: Eggs, dairy, sulphites, gluten

Paired with La Chapelle de Marin Côtes du Rhône, Rhône, France

Ripe bramble fruit and smooth tannins complement the Wellington, port jus and sweet root vegetables.

Plant Based Fillet Steak Wellington (V)

A savoury plant based fillet in golden pastry, with caramelised parsnip purée, creamy dauphinoise potatoes, honey glazed Chantenay carrots, tenderstem broccoli and port jus.

Allergens: Eggs, dairy, sulphites, soy. Gluten free available.

THE SWEET FINALE

Trio of Miniature French Pâtisserie

Strawberry trompe-l'œil; pistachio praline Paris Brest with caramelised pistachios; and a crisp dark chocolate sablé tart with silky ganache and a soft salted caramel centre.

Allergens: Dairy, egg, sulphates, nuts

Paired with Heaven on Earth Dessert Wine

Honey, apricot and candied orange complement the pâtisserie, with butterscotch echoing the salted caramel.

THE FINAL INDULGENCE

Tea, Coffee and Luxury Petits Fours

Your choice of tea or freshly brewed coffee, accompanied by luxury petit fours for a delicate final indulgence.

£120 PER PERSON