

THE BOTANIST  
ON SLOANE SQUARE

NEW YEAR'S EVE 2024  
£120pp | Add wine pairing for £55pp

Glass of Joseph Perrier Champagne

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Smoked tomato, polenta cake, artichoke pesto *pb*

Baked Jersey oysters (No 2's)

*black garlic cheese sauce, caviar*

Caramelised onion, squash & stracciatella cheese tart *pb*

*PINOT GRIS, XIV, Pulenta, Mendoza, Argentina '22*

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North Sea halibut, lobster, shellfish bisque

Salt baked Cheltenham beetroot

*celeriac remoulade, hazelnut dressing pb*

*CHABLIS, Hamelin, France '21*

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Treacle glazed beef fillet

*sticky short rib, herb fondant potato, spinach & courgettes, peppercorn jus*

Wild mushroom gnocchi

*spinach, truffle cream sauce pb*

*CHÂTEAU LA PLAIGE, Bordeaux Supérieur, France '20*

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Valrhona chocolate parfait

*caramelised banana, salted popcorn, caramel ice-cream*

Apple & marzipan strudel

*roast almond brittle, blackberries pb*

*TOKAJI LATE HARVEST, Oremus, Tokaj, Hungary '19*

v vegetarian | *pb* plant based

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient. Please let our team know if you have any allergies, and for full allergen information please ask for the manager or go to [www.thebotanistonsloanesquare.com](http://www.thebotanistonsloanesquare.com) No. 7 Sloane Square, London SW1W 8EE 020 7730 0077

