

Happy New Year

Celebrate New Year's Eve in style at
The Botanist On Sloane Square.

Set in the heart of Chelsea, our elegant restaurant offers a
luxurious dining experience, expertly crafted cocktails
and live entertainment in an effortlessly sophisticated setting.

As Sloane Square sparkles outside, raise a glass to the year
ahead and welcome 2026 with timeless Chelsea charm.

Three-Course New Year's Menu

Baked crottin, caramelised figs v

Roast beetroot & burella tart pb

Kiln smoked salmon, pickled cucumber, horseradish

Stone bass, lobster, shellfish bisque

Bourbon glazed fillet of beef, celeriac & potato rosti, jus

Butternut squash wellington, truffle mushroom cream pb

Milk chocolate tonka mousse

roasted white chocolate and banana ganache v

Dark chocolate sea salt mousse, griottine cherries, candied pistachio pb

Early seating

£75 per person



v Vegetarian | pb plant based | gf Gluten free

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

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Five-Course New Year's Menu

Wild mushroom & scamorza arancini, truffle mayonnaise pb

Baked crottin, caramelised figs v

Roast beetroot & burella tart pb

Kiln smoked salmon, pickled cucumber, horseradish

Stone bass, lobster, shellfish bisque

Bourbon glazed fillet of beef, celeriac & potato rosti, jus

Butternut squash wellington, truffle mushroom cream pb

Lemon & honey panna cotta, fig, pecan

Milk chocolate tonka mousse

roasted white chocolate and banana ganache v

Dark chocolate sea salt mousse, griottine cherries, candied pistachio pb

Late seating

£120 per person



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