



NEW YEAR'S EVE 2025

WEDNESDAY 31 DECEMBER - ARRIVAL 8PM



CHAMPAGNE ON ARRIVAL

CANANPE

SWEET POTATO AND MANCHEGO CROQUETTES

with piquillo pepper puree

CHICKEN FORESTIÈRE TERRINE

*Pressed confit chicken, roasted forest mushrooms and tarragon
with celeriac remoulade, sauce gribiche and pickled pear*

ROAST SADDLE OF LAMB

*Lamb saddle stuffed with basil and pine nuts with pecorino and rosemary gnocchi,
ratatouille stuffed tomato, wilted spinach and a tomato fondue*

LEMON VERBENA

*Sable biscuits layered with raspberries and a lemon verbena mousse
with a white chocolate crèmeux*

PETIT FOURS

Sour cherry chocolate truffle, caramelised white chocolate fudge hazelnut tuilles

Dietary requirements can be catered for on request. Vegetarian menu available.

TABLE SERVICE · 5 COURSES · JOSEPH PERRIER CUVÉE ROYALE CHAMPAGNE · BAG PIPER

A perfect evening to see in 2026, at Caffè Grande Abaco with your family and friends.

£75 per person

BOOKING ESSENTIAL · ASK YOUR BARISTA FOR MORE DETAILS

caffegrandeabaco.com