



BLACKHEATH NEW YEAR'S EVE

£79.95

PROSECCO ON ARRIVAL

STARTERS

CANNELLINI BEAN AND PAPRIKA SOUP (V)

HOME CURED SALMON WITH SPICED APPLE COMPOTE
AND PICKLED RED CABBAGE

MIXED CHARCUTERIE WITH HOMEMADE CHUTNEY AND TOASTED BREAD

PAN-FRIED SCALLOPS, WRAPPED IN PANCETTA WITH CHICKPEA PURÉE

MAIN COURSES

LOBSTER AND GINGER LINGUINE

CLASSIC BEEF FILLET WITH DAUPHINOISE POTATO,
SPINACH AND PEPPERCORN SAUCE

PORCINI MUSHROOM AND TRUFFLE RISOTTO

GRILLED ROCK BASS FILLET SERVED WITH CRUSHED NEW POTATOES,
ROAST CHERRY TOMATOES AND SAMPHIRE

PAN-FRIED DUCK BREAST SERVED WITH ROMANESCO CAULIFLOWER,
FONDANT POTATOES AND ORANGE SAUCE

DESSERT

CHEESE SELECTION WITH HONEY, FRESH PEAR AND SULTANA BREAD
WHITE AND DARK CHOCOLATE CHEESECAKE
APPLE TART TATIN WITH CINNAMON ICE CREAM
PANNACOTTA WITH FRUITS OF THE FOREST SAUCE

LOCALE

1 LAWN TERRACE, BLACKHEATH VILLAGE, SE3 9JL || 020 8852 0700

A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR FINAL BILL. AS NUTS ARE USED IN THE PREPARATION OF SOME OF DISHES WE ARE UNABLE TO GUARANTEE OUR MENU IS NUT FREE. PLEASE CALL TO DISCUSS YOUR PARTICULAR DIETARY REQUIREMENTS. 50% TO BE PAID AT TIME OF BOOKING AND THE REMAINING 50% TO BE PAID ON OR BEFORE THE 30TH NOVEMBER. ANY NEW YEAR'S EVE BOOKINGS TAKEN IN DECEMBER WILL BE REQUIRED TO PAY THE FULL AMOUNT.

A photograph of two champagne flutes filled with a golden, bubbly beverage. Each glass is garnished with a fresh sprig of thyme. The glasses are set on a white surface decorated with gold tinsel and ornaments. The text "LOCALE NEW YEAR'S EVE MENU" is overlaid in the center in a white, sans-serif font.

LOCALE NEW YEAR'S EVE
MENU