

The House of St Barnabas

LONDON

New Year Five-Course Menu

2019/2020

ARRIVAL COCKTAIL

Pisco sour or espresso martini

AMUSE-BOUCHE

Sweet potato cream & crispy bacon

TO START...

Ceviche

Peruvian scallop ceviche

Soup

Ecuadorian cheese potato soup

Terrine

Confit duck and cashew nut terrine with toasted brioche

TO CONTINUE...

Ravioli

Wild Mushroom and ricotta ravioli with white wine, sage & truffle sauce

Shrimp Bobó

Brazilian coconut and shrimp stew

Ribeye

Argentinian style rib eye strip with chimichurri sauce, baby potato and tender broccoli

PALATE CLEANSER

Lemon sorbet with splash of Cachaça

TO FINISH...

Mousse

Brazilian passion fruit mousse

Merengue tart

Peruvian merengue with fortified wine

Dolce de leche Tarte

Argentinian Alfajor tart

MIDNIGHT GLASS OF CHARLES HEIDSICK CHAMPAGNE



Please ask a member of the team about allergens

A discretionary 12.5% service charge will be added to the final bill.

We pride ourselves on our fresh ingredients, sourced locally and served by a skilled team helping to make every mouthful taste better, please ask about provenance and do share any feedback with us.