



# Lamberts New Year's Eve 2009

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Celebrate New Year's Eve at Lamberts Restaurant with our special set menu.

Our Chefs have created a sumptuous dining experience by choosing the finest produce our suppliers have to offer. We have selected different wines to complement each course giving you the opportunity to taste some fantastic bottles by the glass.

To purchase tickets please call 020 8675 2233 with your credit card details.

New Year's Eve at Lamberts promises an evening of fine food & wine and a chance to see in 2009, in style.

## Menu

*Please scroll down for our Pescatarian and Vegetarian Menus*

Canapés upon Arrival at 8.30pm

*Gosset Brut Excellence*

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Winter Chanterelles, Battered White Onion, Soft Boiled Duck Egg

*Riesling Steinterassen Stadt Krems, Austria 2006*

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*Chef's Amuse*

~

Fillet of Dover Sole, Braised Leek Hearts, Potato Cream and Chives

*Gavi Messera, Stefano Massone 2008*

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Juniper Crusted Venison Loin, Fondant Potato, Braised Cabbage & Bacon

*Château Barreyre Bordeaux Supérieur 2003*

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*Lime Sherbet, Mint Jelly and Rum Syrup*

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Poached Pear and Creamed Amedei Chocolate Mille Feuille

*Bonnezeaux La Montagne, Domaine du Petit Val 2007*

~

*Glass of Gosset Brut Excellence for the bells*

~

Filter Coffee & Treats

**Tickets £110 per person all inclusive**

(wines are served in 125ml measures)



2 Station Parade Balham High Road London SW12 9AZ 020 8675 2233 [bookings@lambertsrestaurant.co.uk](mailto:bookings@lambertsrestaurant.co.uk)

[www.lambertsrestaurant.com](http://www.lambertsrestaurant.com)



# Lamberts New Year's Eve 2009

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## Pescatarian Menu

Canapés upon Arrival at 8.30pm

*Gosset Brut Excellence*

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Winter Chanterelles, Battered White Onion, Soft Boiled Duck Egg

*Riesling Steinterassen Stadt Krems, Austria 2006*

~

*Chef's Amuse*

~

Fillet of Dover Sole, Braised Leek Hearts, Potato Cream and Chives

*Gavi Messera, Stefano Massone 2008*

~

Open Raviolo of John Dory, Shellfish Bisque

*Chablis 1er Cru Vaillon, Cuvée Guy Moreau, Domaine Christian Moreau 2007*

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*Lime Sherbet, Mint Jelly and Rum Syrup*

~

Poached Pear and Creamed Amedei Chocolate Mille Feuille

*Bonnezeaux La Montagne, Domaine du Petit Val 2007*

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*Glass of Gosset Brut Excellence for the bells*

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# Lamberts New Year's Eve 2009

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## Vegetarian Menu

Canapés upon Arrival at 8.30pm

*Gosset Brut Excellence*

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Winter Chanterelles, Battered White Onion, Soft Boiled Duck Egg

*Riesling Steinterassen Stadt Krems, Austria 2006*

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*Chef's Amuse*

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Alexander Leaf Soufflé, Braised Winter Gem and Pomegranate

*Gavi Messera, Stefano Massone 2008*

~

Bulgar Wheat Risotto, Roast Squash, Tynsboro Straws

*Chablis 1<sup>er</sup> Cru Vaillon, Cuvée Guy Moreau, Domaine Christian Moreau 2007*

~

*Lime Sherbet, Mint Jelly and Rum Syrup*

~

Poached Pear and Creamed Amedei Chocolate Mille Feuille

*Bonnezeaux La Montagne, Domaine du Petit Val 2007*

~

*Glass of Gosset Brut Excellence for the bells*

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Filter Coffee & Treats

Tickets £100 per person all inclusive

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