



BRYN WILLIAMS.
AT SOMERSET HOUSE



CELEBRATE NEW YEAR'S EVE WITH US AT BRYN WILLIAMS

When it comes to celebrating the biggest night of the year, what better part of London to see in 2019, than within the magnificent setting of Somerset House, whilst enjoying a first class dinner designed by celebrated chef, Bryn Williams.

As you count down the final minutes before Big Ben strikes midnight, you can move outside on to the River Terrace whilst enjoying breath-taking views.

Bryn Williams New Year's Eve menu at £295 per person includes: champagne and canapé on arrival, a seven-course dinner, wine, beer and soft drinks, mulled wine during the fireworks, and a celebratory glass of champagne to toast in the New Year.

Timings

8.00pm

Champagne & Canapé reception

8.30pm

Dinner

11:45pm

Fireworks from the River
Terrace

12:30am

Champagne at Bryn Williams

1:00am

Departure

Our Ethos

Our menus have a strong focus on sustainability, seasonality and provenance. Fruits and vegetables are the stars of the show

"I'm a firm believer that a piece of fruit or veg should be treated with the same amount of care and respect as a cut of meat or Fillet of Fish – if not more."
Bryn Williams

If you'd like to know more visit
www.bryn-somersehouse.co.uk

Allergens available on request.

New Year's Eve Menu

Canapés

Mushroom tart, shaved parmesan

Smoked salmon, crab roulade

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Celeriac veloute, apple, truffle

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Seared scallop, carrot, star-anise, sea vegetables

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Roast squab pigeon, caramelised cauliflower, pickled blackberries

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Roast stone bass, peperonata

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Twelve hour braised feather blade, confit onion, parsnip, beef crumb,
potato puree

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Mulled wine poached pear, goats cheese parfait, chestnut crumble

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Chocolate orange marquise, bergamot syrup, mandarin sorbet

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Tea, Coffee & Petit fours