

**THE
CHANCERY**
ROSEWOOD



NEW YEAR'S CELEBRATION

MAKE IT A RITUAL
31 DECEMBER

STEP INTO A NEW CHAPTER AT THE CHANCERY ROSEWOOD

As the year draws to a close and midnight approaches, celebrate with crafted culinary moments, refined cocktails, and thoughtfully curated experiences designed to mark the occasion in style. From elevated dining and late-night revelry to moments of calm and renewal, each detail is considered to carry seamlessly into the New Year, creating a celebration that feels both meaningful and memorable.

Whether you join us for an intimate gathering or a luxurious winter stay, we look forward to welcoming you as we mark the arrival of new beginnings.

A New Year, Served

From day to night, experience an atmosphere alive with live entertainment and celebratory dining across The Chancery Rosewood.

From Jacqueline's refined afternoon tea and Serra's vibrant Mediterranean flavours to GSQ's all-day offerings, the celebration builds with exquisite cocktails, Champagne and caviar pairings at Eagle Bar, alongside a special New Year's Eve set menu at Tobi Masa, showcasing elevated Japanese artistry.
A feast for the senses, alive with flavour, sound and celebration.

WHAT'S ON FOR NEW YEAR'S EVE

Tobi Masa

[VIEW MENU](#)

Eagle Bar

[VIEW MENU](#)

Jacqueline

[VIEW MENU](#)



NEW YEAR'S EVE MENUS

Tobi Masa

31st December, 5.30pm - 8.30pm

NEW YEAR'S EVE FIRST SEATING

£295

FIRST COURSE

Toro Tartare Caviar (*individual*)

SECOND COURSE

Tuna Carpaccio Ponzu (*individual*)

THIRD COURSE

Kale Gobo Julienne Salad (*sharing*)

Watercress Beets Wasabi Slaw (*sharing*)

FOURTH COURSE

Beef Skewers (*sharing*)

Shrimp Tomato Fried Rice (*sharing*)

Alternative Caviar Fried Rice (£200 additional charge)

SUSHI COURSE

Chef's Choice of Nigiri and Sashimi

DESSERT

Yuzu Sorbet (*individual*)

31st December, 8.30pm - 10.30pm

NEW YEAR'S EVE SECOND SEATING

£425

*Guests are welcomed with
Pol Roger NV, celebrating through
midnight as the New Year
begins, accompanied by the sound
of a live DJ.*

FIRST COURSE

Toro Tartare Caviar (*individual*)

SECOND COURSE

Kanpachi Truffle Potato Julienne (*individual*)

THIRD COURSE

Kale Gobo Julienne Salad (*sharing*)

Watercress Beets Wasabi Slaw (*sharing*)

FOURTH COURSE

A5 Wasabi Steak (*sharing*)

Shrimp Tomato Fried Rice with Salmon Ikura (*sharing*)

Alternative Caviar Fried Rice (£200 additional charge)

SUSHI COURSE

Chef's Choice of Nigiri and Sashimi

DESSERT

Truffle Ice Cream (*individual*)

31st December, 5.00pm - 2.00am

NEW YEAR'S EVE FROM NEW HEIGHTS

Ring in the New Year with crafted cocktails, rare spirits and nightlong soundtrack from our in-house NTS Radio DJ. Welcome midnight with a champagne toast, perched high above Grosvenor Square, where panoramic views of the city provide a magical backdrop.

CHAMPAGNE AND CAVIAR PAIRING

An exceptional Champagne and festive caviar pairing awaits. Discover the menu below:

EAGLE BAR PAIRING

2015 Pol Roger Blanc de Blancs

or

Beluga Gold Line Tableside Martini

with Petrossian Sevruga Steluga Special Reserve 50g

£400

2013 Dom Ruinart Blanc de Blancs Extra Brut

or

Louis XIII, Rémy Martin, Grande Champagne Cognac

with Petrossian Ossetra Special Reserve 50g

£950

THE IMPERIAL PAIRING

2012 Salon Blanc de Blancs Grand Cru

with Petrossian Beluga Tsar Imperial 50g

£2,400

All pairings are served with traditional condiments

The minimum spend per reservation includes a Champagne toast:

£1,500 for two guests

£3,000 for three to four guests

£5,000 for five to eight guests

31st December, 1.00pm - 6.00pm

FESTIVE AFTERNOON TEA

£ 105

ORIGINE COURSE

Festive Pandan Cheesy Cookie
Cinnamon Chai, Turmeric and Coconut Mousse
Ylang Ylang, Wasabi Ice Cream, Matcha Praline and Redcurrant

TRADITIONAL COURSE

Barkham Blue Cheese, Grilled Chestnut and Candied Chestnut on Gingerbread
Black Truffle, Roasted Mushroom with Artichoke and Pecorino Cream on Marmite
Bread Cured Salmon, Chardonnay Jelly, Cream Cheese, Dill and Salmon Roe on Rye
Bread Turkey Breast with Cranberry Condiment, Mostarda di Cremona and Brie de Meaux on White Bread

RAISINS SCONES AND PLAIN SCONES

Candied Orange Jam and Strawberry Jam with Clotted Cream
"Mince Pie" Cinnamon and Candied Fruits
"Forêt Noire" Cherry and Chocolate
"Mont Blanc" Chestnut and Blackcurrant
"Christmas Cake"

CONTEMPORARY

Golden Caviar, Walnut and Potato

31st December, 12.00pm - 12.15am

ALL-DAY DINING

From midday, Jacqueline welcomes guests for celebratory all-day dining on New Year's Eve, carrying through to the stroke of midnight.

LIVE MUSIC

Live jazz music sets the rhythm, providing a soulful accompaniment to festive afternoon tea and all-day dining as New Year's Eve unfolds.



THE
CHANCERY
ROSEWOOD

RESTAURANT RESERVATIONS

+44 (0) 20 7889 7000

CHANCERY.RESTAURANTS@ROSEWOODHOTELS.COM

HOTEL RESERVATIONS

+44 (0) 20 7889 7012

CHANCERY.RESERVATIONS@ROSEWOODHOTELS.COM