

**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](#)

[BOOK FIRST SEATING](#) [BOOK SECOND SEATING](#)

Eagle Bar

[VIEW MENU](#) [BOOK NOW](#)

Jacqueline

[VIEW MENU](#) [BOOK NOW](#)

Serra

[VIEW MENU](#) [BOOK NOW](#)







# NEW YEAR'S EVE MENUS

# Tobi Masa

31<sup>st</sup> 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*)

31<sup>st</sup> December, 8.30pm - 10.30pm

## NEW YEAR'S EVE SECOND SEATING

£ 425

*Guests are welcomed with Pol Roger NV, accompanied by 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*)

*31<sup>st</sup> 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

31<sup>st</sup> 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

31<sup>st</sup> 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.





31<sup>st</sup> December, 5.00pm - 11.00pm

## NEW YEAR'S EVE A LA CARTE MENU

### STARTERS

Alba White Truffle Linguine, Truffle Butter, Cured Egg Yolk

**£ 55**

British A5 Wagyu Carpaccio, 36-Month Aged Parmesan,  
Caviar and Pangratatto

**£ 70**

### SHARING MAINS

Chianina Fiorentina T-Bone Steak

Marinda Tomato and Lobster Tail Salad

Jerusalem Artichoke, Désirée Potato and Rosemary al Forno

**£ 170**

Frutti De Mare

*Caviar, Porthilly Oysters, XL Wild Carabineros Prawns,*

*Smoked Scottish Salmon, Lobster Tail, Cherry Stone Clam Tartare,*

*Hand-Dived Scallop Crudo*

Meyer Lemon and Buddha's Hand Dressing, Saffron and Navel Orange  
Aioli, Chive and Dulce Crème, Blinis

**£ 185**

### DESSERT

Vasilopita, Brandy Cream

Filo and Sesame Tart, Sweet Tahini Sauce

Seville Orange and Polenta Cake, New Seasons Olive Oil, Clotted Cream

Dark Chocolate Babka, Whipped Marsala Ganache, Mascarpone

Classic Tiramisu

**£ 15 EACH**

THE  
CHANCERY  
ROSEWOOD

RESTAURANT RESERVATIONS

+44 (0) 20 7889 7000

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