

Lio

LOVE. LIO. LONDON

NEW YEAR'S EVE MENU

31st December 2023

CLASSIC

Mezzanine Seating

Glass of Champagne on arrival with canapés

AMUSE BOUCHE

Bloody Mary with caviar

STARTER

Warm Vanilla Vichyssoise
with a Langoustine Medley

FISH

Wild Sea Bass with purple basil
and pea ravioli

MEAT

Beef Wellington
with truffle parmentier

DESSERT

24k Chocolate Gold Ball

"Turrones"

(traditional Spanish nougat)

& Grapes

£220
Excluding
Service

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NEW YEAR'S
EVE MENU

31st December 2023

ELEGANT

Ballroom Seating

Glass of Champagne on arrival with canapés

AMUSE BOUCHE

Bloody Mary with caviar

STARTER

Warm Vanilla Vichyssoise
with a Langoustine Medley

FISH

Wild Sea Bass with purple basil
and pea ravioli

MEAT

Beef Wellington
with truffle parmentier

DESSERT

24k Chocolate Gold Ball

“Turrones”

(traditional Spanish nougat)

& Grapes

£270
Excluding
Service

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NEW YEAR'S EVE MENU

31st December 2023

OPULENT

Ballroom Seating

Glass of Champagne on arrival with canapés
Half a bottle of Champagne per person

AMUSE BOUCHE

Bloody Mary with caviar

STARTER

Warm Vanilla Vichyssoise
with a Langoustine Medley

FISH

Wild Sea Bass with purple basil
and pea ravioli

MEAT

Beef Wellington
with truffle parmentier

DESSERT

24k Chocolate Gold Ball

"Turrones"

(traditional Spanish nougat)

& Grapes

£490
Excluding
Service

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NEW YEAR'S
EVE MENU

31st December 2023

VEGETARIAN MENU

Seated as per group

Glass of Champagne on arrival with canapés

AMUSE BOUCHE

Bloody Mary with pickled cucumber and smoked chestnuts

STARTER

Warm beetroot salad with blood orange
reduction and fresh pomegranate

FIRST COURSE

Fresh pasta ravioli with pumpkin,
black truffle, and sautéed spinach

SECOND COURSE

Saffron-infused creamy rice with pine nuts
and piquillo pepper emulsion

DESSERT

24k Chocolate Gold Ball

"Turrones"

(traditional Spanish nougat)

& Grapes
