



THE BOARDROOM

from Café Nucleus Rochester



NEW YEAR'S EVE 2020

Wagyu Evening

Canapés and a glass of Perrier-Jouët Grand Brut NV on arrival

WHILE YOU WAIT

Faversham Organic Sourdough with Smoked Nethened Farm Salted Butter

FIRST

A1 Yellowfin Tuna Sashimi with Yuzu, Rice Noodles and Pickled Veg

SECOND

Wagyu Beef and Oxtail Consommé with Dumpling

or

Lobster And Crab Cocktail with Avocado and Wasabi Pancotta

THIRD

2oz A1 Japanese Wagyu Fillet, 2oz Australian, 3oz British Fillet with Kale,
Mash Potato with Béarnaise or Red Wine Jus

FOURTH

Kentish Apple Tart Tartin with Cornish Clotted Cream

FIFTH

Kentish Cheeseboard and Quinta Do Noval Black Port

SIXTH

Coffee or Tea of your choice with a Bateel Arabic Gourmet Date

A Glass of Dom Perignon to toast in the New Year at midnight.

£280.00 per person

Non-refundable deposit £100 per table booking

Dietary requirements can be catered for on request.

Pre-order, please send your requests through by 28th December 2020