FENIX

NYE

2026

VEGETARIAN

EPC | CHAMPAGNE EPICURIEN

NEW YEAR'S EVE

Priced per person

Includes welcome glass of EPC Champagne - **165.00**

Includes 1/2 bottle of NV La Cuvée Brut, Laurent-Perrier - **215.00**

Includes 1/2 bottle of NV La Cuvée Brut Rosé, Laurent-Perrier - **240.00**

VEGETARIAN

CHAPTER 1

Fresh Pita Bread & Greek Marinated Olives

Houmous

Chickpea, paprika and olive oil.

Spicy Feta Dip (N)

Spicy red pepper and feta with walnuts and paprika.

Tzatziki

Greek yoghurt, mint and cucumber.

CHAPTER 2

Caramelised Aubergine

Tahini miso, houmous and roasted sesame.

CHAPTER 3

Cauliflower Steak

Chilli, roasted vegetable cream and pickled fennel.

Broccolini

Chargrilled broccolini with white sesame dressing.

Chips with Graviera

Crispy potato chips served with Graviera cheese cream.

CHAPTER 4

Macaron Forest (N)

Vegan chocolate & velvet vanilla cream, raspberry and cocoa nib crumble.

A discretionary service charge of 15% will be added to your bill, all of which is distributed to the team. Guests with allergies and intolerances should make a member of the team aware before placing an order for food or drink. Please note all our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

(N) Contains Nuts