

1901 Restaurant, London



Andaz Hotel, 40 Liverpool Street , London, EC2M 7QN

'Sophistication made simple' - With this philosophy, 1901's Head Chef Dominic Teague introduces an entirely fresh and dynamic approach to fine dining to meet the varying needs of the restaurant's guests. 1901 Restaurant's menu is built around a respect for the best, diverse, home-grown British produce, cooked simply and delivered with style. You can enjoy either pre or post-dinner drinks at a floating wine and champagne bar at the entrance, whilst central to the magnificent Grade II listed dining room is a cocktail bar and casual dining area. Acting as a backdrop to the room, the wine and cheese cellar is ideal for tastings either at your table or in the cheese and wine area itself. Sommeliers and cheese specialists are on hand to impart their knowledge or simply give you something new to try. Towards the weekend, 1901 ups the tempo with eclectic combinations of DJs and classical instruments.

3 courses £45 per person

Starters

Duck / Suffolk - Home cured, roasted quince, young watercress salad

Smoked Haddock / Lincolnshire - Boudin, crayfish and lobster emulsion

Hens egg / Sussex - Organic, slow poached, chestnut veloute, roast salsify

Main courses

Pheasant / Yorkshire - Pot roasted, smoked bacon, lentils and thyme

Halibut / South Coast - Pan fried, shellfish broth, saffron potatoes

Potato / Suffolk - Caramelised onion tatin, leeks and woodland sorrel

Dessert

Selection of our British cheeses (Add cheese for an additional £8)

Walnut and raisin bread, Autumn fruit chutney

Crème brulee -Chestnut, vanilla foam, confit chestnuts

Mousse - Christmas pudding, gingerbread, brandy sauce

Parfait - Chocolate, fresh mandarin, cocoa bean and spiced emulsion

Christmas prestige menu (£110 per head incl. wine/£65 per head wine not inclusive)

1) Quail / Suffolk

Smoked breast, confit Jerusalem artichoke, wild mushroom vinaigrette

Classic Fino, Fernando de Castilla - Jerez, Spain

2) Scallop / Scotland

Roasted, braised pork belly, parsley puree

2007 Grüner Veltliner 'Loisiumweingarten', Karl Steininger - Kamptal, Austria

3) Venison / Highlands

Loin, walnut gnocchi, cepes and butternut squash

2004 Amarone della Valpolicella 'Falasco' Valpantena - Veneto, Italy

4) Selection of our British cheeses

Walnut and raisin bread, Autumn fruit chutney

15-year-old Malmsey, Blandy's - Madeira, Portugal

5) Jelly - Chocolate, citrus fruits

6) Crème Brulee - Chestnut, vanilla foam, confit chestnuts

2006 Botrytis Riesling

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