



NEW YEAR'S EVE MENU

£55

Amuse-bouche on arrival

Followed by:

Crab bisque with rouille croute

Piquant crab & crushed avocado salad

quail egg / crouts / baby leaves

Rabbit, foie gras & apricot terrine

crispy pancetta / onion & Muscat marmalade / toasted brioche

Goat's cheese soufflé

chestnut puree / honey roasted beetroot / lemon dressed salad

Flame-grilled 8oz fillet steak

duck & Port pate croute / Roquefort crumbs / shallot, peppercorn & Cognac sauce

Slow-roasted lamb shoulder

mint & red currant jelly / red wine & rosemary jus

Pan fried fillet of halibut

scallop, Champagne & chives beurre blanc / Keta caviar

Fillet of corn-fed chicken stuffed with wild mushroom duxelle

wrapped in pancetta / roasted butternut squash veloute

Pea & shallot ravioli

caramelized apple & thyme sauce with Tallegio & roquette

all served with French beans, courgettes frits and dauphinoise potatoes

Selection of dessert or cheese

Café gourmand / Coffee (or tea) with macaroons

a discretionary 12% gratuity will be added to your final bill

Please inform us of any allergies or special dietary requirements

All our dishes are cooked in our kitchen, where nuts, gluten & other allergens are present, therefore we cannot guarantee that the food is completely free from their traces.