NEW YEAR'S EVE MENU

THREE COURSES | £95
(£45 for children under 13 years old)

AMUSE BOUCHE

QUENELLE DE BROCHET
Pike fish mousseline, saffron rice
nantua sauce, crayfish

PÂTÉ EN CROÛTE
Pork tender loin, foie gras, black truffle
chanterelle, morel, cepe mushrooms

PÂTES FRAÎCHES
Home-made spaghetti, mushrooms
spinash, black truffle & parmesan

RISOTTO À LA TRUFFE BLANCHE
Carnaroli rice, white truffle, parmesan
• £10 supplement
• £25 extra course

COQUILLES SAINT JACQUES
Roasted scallops, duo of cauliflower
apple puree, crispy bacon
calvados pork jus

CAILLE FARCIE AU FOIE GRAS
Stuffed quail, celeriac purée
braised swiss chard, Périgourdine sauce

FILET DE CHEVREUIL ROSSINI
Roasted venison fillet, seared foie gras
potato dauphinoise, king oyster mushrooms
green beans, game jus
• £5 supplement

LE CITRON
lemon curd, white chocolate
celery & apple sorbet

GINGEMBRE CHOCOLAT
Bitter chocolate mousse
coffee ice-cream, ginger cream

SEASONAL CHEESE PLATE
• £5 supplement
• £10 extra course

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FINEST WINES AND FOODS