

# NEW YEAR EVE MENU



4 COURSES | £85 PP



For a nice  
french start

Glass of Champagne Grand Cru, Dominique Foureur

## STARTERS

### VELOUTÉ DE CHÂTAIGNE

Chesnuts velouté, celery & chives oil

### FOIE GRAS

Duck foie gras served with toasted  
brioche & seasonal chutney

### SAUMON GRAVLAX

Beetroot cured salmon and  
horseradish cream

## MAINS

### BOEUF WELLINGTON

Beef wellington, red wine jus, spinach and  
mash potatoes

### GRATIN DE HOMMARD & SAINT-JACQUES

Lobster and scallop  
“thermidor” served with  
burned cauliflower

### RAVIOLE DU DAUPHINÉ

36 months comté ravioli, black  
trumpets & winter truffle

## CHEESE & DESSERT TO SHARE

### BRILLAT SAVARIN À LA TRUFFE

Creamy Brie cheese filled with truffle

### CHOCOLATE SOUFLÉ

Served with vanilla ice cream