



NEW YEAR'S EVE 2019

Sample menu

SELECTION OF CANAPES

CRAB AND SCALLOP GRATIN

bechemal, parmesan

OR

POTAGE

leek and potato, spinach, buttered and braised leek, diced potatoes, caviar, rosemary crouton, oyster leaves, lemon pearl, corriander cress, creme friache (v)

WINTER LIVER PARFAIT

fresh berries, quince and Champagne jelly, sweet onion coulis, caramelised brioche

OR

LOST IN THE FOREST

pickled mushrooms, crispy black rice and vine leaf (v)

LEMON AIR

LE BOEUF

Angus beef fillet, potato, mushroom, morels and girolles, beetroot and carrot puree, braised onion, spinach, truffle jus

OR

SAFFRON RISOTTO

baby vegetables, morels and girolles, crispy kale, spinach foam (v)

CARROT AND ORANGE SPHERE

SMOKED CHOCOLATE DELICE D'ELISE

smoked chocolate mousse, raspberry coulis, hazelnut ganache, chocolate biscuit, hazelnuts and almonds, edible soil

OR

PEARLS

Champagne and pear bavarois, butter and orange shortbread, white peach sorbet

COFFEE AND PETIT FOURS

Jean-Didier Gouges, Head Chef

*A discretionary 12.5% service added and entirely shared between all staff.
Please make us aware of any requests, food allergies or intolerances that you may have.*