



NEW YEAR'S EVE 2021

CHAMPAGNE AND CANAPÉS

WILD MUSHROOM AND BLACK TRUFFLE SOUP

SCALLOP AND CRAB

celeriac and apple purée, coriander and lemongrass dressing, cress

OR

GOATS CHEESE

beetroot and Champagne sphere, honeycomb, cress, apple purée, grilled sourdough

OR

CONFIT AUBERGINE (VE)

roast cauliflower, crispy vegetables, crispy rice, cress, quinoa cake

PALATE CLEANSER

BEEF FILLET

saffron potato, grilled onions, mushrooms, vegetable purée, jus

OR

HALIBUT AND LOBSTER

cauliflower sand, butter foam, spinach, cress, tuile, tapioca, lobster volute

OR

WOOD MUSHROOM (VE)

celeriac, baby vegetable, spinach, cress, cauliflower purée, pea and spinach sauce

CHOCOLATE MOUSSE

pâte de fruit, hazelnut biscuit, red berry sorbet

OR

SOUFFLÉ

vanilla crème, strawberry sauce

OR

SELECTION OF FINE CHEESE

with traditional accompaniments

TEA, COFFEE AND PETIT FOURS

£175.00 (five courses)

Jean-Didier Gouges, Head Chef

A discretionary 12.5% service will be added and entirely shared between all the staff.

ALLERGY ADVICE: We carefully prepare orders, some of which contain nuts, sesame and other allergenic ingredients. We cannot guarantee that orders served, will not contain traces of these allergens. If you have an allergy, please inform a member of our team.