



*le salon privé*

RESTAURANT & PRIVATE DINING

# New Year's Eve

## CELEBRATION MENU

### *L' amuse-bouche*

Croquettes de brandade

### *les hors d'oeuvres*

Jerusalem artichoke velouté & cèpes fricassée

Salted cured foie gras terrine, rhubarb compote & pan d'épice (n)

Confit quail salad, poached eggs and truffle dressing

Twice baked gruyère cheese soufflé, endive & walnuts (v)

Cornish crab, brown cocktail sauce, Aruga caviar & samphire

Seared scallops, saffron apple purée, ham hock ballotine & citrus dressing

### *les plats principaux*

Châteaubriand, roast bone marrow, haricot vert, red onion tart & frites **(for 2 £10pp suppl.)**

Whole grilled lemon sole, frites & tartare sauce

Roasted monkfish, braised endive, lobster & hazelnut butter (n)

Assiette of duck, confit leg, gizzard, foie gras, sauce à l'orange

Roast pigeon, artichoke, crispy bacon & swede purée

Roast saddle of venison, red cabbage & pistachio (n)

Rice galette, pumpkin timbale & parmesan sauce (v)

### *les desserts*

Selection of five French Farm House cheeses, figs chutney (n)

Pear & almond tart, pear compote(n)

Valrohna chocolate fondant, baileys ice-cream

Raisin & rum crème brûlée with madeleine

**£55.00 per person**

ALL PRICES ARE INCLUSIVE OF 20% VAT

A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED

IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY YOUR WAITER PRIOR PLACING THE ORDER

