

Réveillon du Nouvel An

£140

CHAMPAGNE RECEPTION

Jerusalem Artichoke Veloute

with confit duck and shaved truffle

LES HORS D'OEUVRES

choice of

Wild Seabass Ceviche

with native oysters, fresh ginger, lime and elderflower dressing

Seared Duck Liver

with Puy lentils, smoked lardons and a chestnut broth

Tortellini Of Wild Mushroom

with cauliflower & truffle, shaved cauliflower and a pressed mushroom reduction

LES ENTREES

choice of

Steamed Turbot & Roast Langoustine

*with vegetable tagliatelle, chervil, parsley root,
served with a lemongrass and lime leaf green curry broth*

Fillet of Beef Rossini

with a Madeira and Périgord truffle jus, pommes darphin

Baked Aubergine

*with salted caramelised walnuts, marinated chickpeas, baby artichoke and
grilled Calcots onion, served with romesco sauce*

LES DESSERTS

choice of

Yuzu Parfait White Chocolate Crèmeux

pineapple carpaccio

Hazelnut Praline Tart

with poached pear, pear sorbet

Truffled Coulommiers

Coffee, Tea, Petits Fours

GLASS OF CHAMPAGNE FOR TOAST