

Réveillon du Nouvel An

£150

CHAMPAGNE RECEPTION

Jerusalem Artichoke Veloute
with shaved truffle & wild mushroom Chantilly

LES HORS D'OEUVRES

choice of

Wild Seabass Ceviche
with native oysters, fresh ginger, lime and elderflower dressing

Seared Duck Liver
with onion, Alsace bacon, marmalade tart & sour port reduction

Chestnut & Delica Pumpkin Tortellini
with sprout tops, chestnut & beurre noisette

LES ENTREES

choice of

Steamed Seabass & Roast Langoustine
*with vegetable tagliatelle, chervil, parsley root,
served with a lemongrass and lime leaf green curry broth*

Fillet of Beef Rossini
pommes Savoyarde with a Madeira and Périgord truffle jus

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 Crémeux
pineapple carpaccio

Hazelnut Praline Tart
with poached pear, pear sorbet

Truffled Coulommiers

Coffee, Tea, Petits Fours

GLASS OF CHAMPAGNE FOR TOAST