



N E W Y E A R ' S  
E V E

2017's last feast

*Amuse-bouche*

CREVETTE

Prawns "hachées", ginger mayo, vegetable salad  
sesame oil dressing

*Entrées*

FOIE GRAS

Hot foie gras & sweet potato, spicy sauce

*Poisson*

SAINT-JACQUES

Scallops coated with crispy quinoa, pan-fried celery  
apple & black truffle salad

*Plat principal*

CHEVREUIL

Fillet of venison, griottes & red wine sauce, roasted roots

*Fromage*

CROTTIN FRAIS

Honey roasted Goat's cheese "crottin" wrapped  
in phyllo pastry, baby leaves

*Dessert*

CHOCOLATE 100%

Chocolate degustation platter

£64

(A 12.5% discretionary service charge applies)

Pricing includes VAT at 20%

