

# NEW YEAR'S EVE

3 COURSE MENU £39.95



Available from 6pm

Including 125ml glass of Laurent-Perrier NV Cuvée Champagne

## STARTERS

### CONFIT DUCK & PORK TERRINE

With an Armagnac and plum conserve and toasted brioche

### GRAVADLAX BLINI

Cured salmon topped with pickled cucumber and fennel salad on a buckwheat blini

### WILD MUSHROOM & COGNAC PÂTÉ (VG)

Served with sourdough croûtes

### CALAMARI

Sautéed breadcrumbed squid with tartare sauce

## MAINS

### CONFIT PORK BELLY

Savoy cabbage with golden raisin and apple with a thyme and Calvados jus and gratin potato

### 10OZ RIB EYE STEAK (+ £2.50 supplement)

Grass-fed, 30 day aged rib eye. Served with frites and truffle hollandaise

### BRETON FISH STEW

Sea bass, mussels, prawns and squid with tomato, white wine and chilli.

Served with French baguette

### CELERIAC STEAK FRITES (VG)

Chargrilled celeriac with lentils sauce vierge served with frites

### GIANT MUSHROOM VOL-AU-VENT (V)

Served with braised greens, pearl barley and a cheese crisp

## DESSERTS

### MONT BLANC (V)

Meringue layers with chestnut purée and crème Chantilly, topped with chocolate shavings

### TARTE AU CITRON (V)

Topped with torched meringue and caramelised clementines

### CHOCOLATE FONDANT (V)

With vanilla ice cream

### CHAMPAGNE JELLY (VG)

Jelly infused with Laurent-Perrier La Cuvée, filled with pomegranates

Add a cheese course +£5

YOUR CHOICE OF TEA OR COFFEE

VEGAN (VG) VEGETARIAN (V)

*We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have a food allergy or intolerance, an allergy guide in relation to the 14 legally defined allergens will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please check again with the team on arrival at the restaurant.*