



## NEW YEAR'S DINNER MENU

EARLY BIRD OFFER £65

4 COURSES £135

### LES ENTRÈES

Vegetable Terrine served with Tomato and Onion Salsa

Ham Hock Terrine with Vanilla Mayonnaise, Peas and Broad Beans

Gravlax Smoked Salmon, Orange Mousse and Golden Beetroot

### LA SUITE DES ENTRÈES

Pumpkin and Ricotta Tortellini with Spicy Tomato Dressing

Pan-fried Salmon Butternut Squash Purée and Braised Endives and Pea Sauce

Pan-fried Scallop served with a Cauliflower Purée, Crispy Pancetta and Baby Asparagus

### LES PLATS

Beef Wellington with Mushrooms Duxelles & Foie Gras  
*Wrapped in puff pastry served with green beans and truffle jus*

Pan-fry Venison Potato and Celeriac Gratin, Kale, Thyme Jus

Succulent Butternut Squash and Wild Mushrooms Risotto  
*Served with Parmesan cracker*

### LES DESSERTS

Classic Opera Cake  
*Coffee butter cream, joconde sponge*

St Honoré Cake  
*Pastry choux filled with crème patissiere & vanilla chantilly*

Mille-Feuille  
*Puff pastry layers filled with vanilla cream & topped with chocolate ganache*

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free – A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT the current rate. For those with special dietary requirements or allergies, please ask for the manager

*Menu Created by Chef Jonathan Castaing*