

BRASSERIE

joël

NEW YEAR'S DINNER MENU
FIVE COURSES WITH A GLASS OF CHAMPAGNE
£260 PER PERSON

AMUSE BOUCHE

IBERICO DE BELLOTTA HAM AND FIG CROSTINI
Served with a Glass of Montaudon Champagne N.V.

LES ENTRÉES

TRUFFLE HAM HOCK TERRINE

Beetroot, horseradish mousse, pickled baby carrot, toasted brioche

KING SALMON GRAVLAX

Leek and celeriac remoulade, orange caviar, radish, crispy sourdough bread

LES PLATS

BEEF WELLINGTON

Truffle cauliflower purée, potato fondant, sautéed green beans, roasted carrot, red wine jus

PAN FRIED HALIBUT

Artichoke purée, sweet potato fondant, fish velouté, samphire, beetroot crisp

LES DESSERTS

CHOCOLATE, RASPBERRY AND CHILLI CAKE (GLUTEN FREE)

Chocolate sponge, cocoa nibs syrup, crunchy feuilletine, raspberry and chilli compote

VANILLA AND CITRUS MERINGUE

Vanilla sponge, almond crunchy base, pink grapefruit, orange, meringue Pavlova

SELECTION OF CHEESE WITH QUINCE JELLY AND CHEESE BISCUIT

PETIT FOUR

ELIZABETH TRUFFLE SELECTION

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT. For those with special dietary requirements or allergies, please ask for the manager.

Menu Created by Chef Peter Szanlinka