

BRASSERIE

joël

## CHILDREN'S NEW YEAR'S DINNER MENU

THREE COURSES WITH BEVERAGES

£135 PER CHILD AGED 5 TO 12

### 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

### BEVERAGE SELECTION

JUICES

Apple, pineapple, cranberry, orange, passion fruit

SOFT DRINKS

Coke, diet coke, lemonade, ginger ale, soda water, tonic water

HOMEMADE ICED TEA

*Passion fruit juice and lemon*

HOMEMADE STILL LEMONADE

*Lemon juice, sugar*

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 Peter Szanlinka