

BRASSERIE

joël

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

AMUSE BOUCHE

RICOTTA TRUFFLE, ROASTED HAZELNUT CROSTINI
Served with a Glass of Montaudon Champagne N.V.

LES ENTRÉE

MEDITERRANEAN ROASTED VEGETABLE MILLE FEUILLE GIROLLE
Mushrooms, red pepper, chickpea mousse

DEUXIÈME COURS

PUMPKIN AND SAGE TORTELLINI
Roasted artichoke, parmesan sauce, baby spinach, toasted pine nuts, truffle oil

LES DESSERTS

BANANA, HAZELNUT AND ORANGE CAKE (VEGAN & GLUTEN FREE)
Banana sponge, dark gianduja mousse, vanilla and orange Chantilly, hazelnut praline, hazelnut caramel

**VEGETARIAN CHEESE SELECTION WITH QUINCE JELLY AND CHEESE
BISCUIT**

PETIT FOUR

ELIZABETH TRUFFLE SELECTION