

NEW YEAR'S EVE MENU

£100.00 per person

Assiette gourmande

Foie gras ballotine, cured beef Cecina, marinated salmon, seared scallops, fig chutney

Filet de Flétan rôti, beurre blanc à l'oseille et Noilly Prat, fondue de poireaux

Roasted fillet of halibut, sorrel and vermouth sauce, creamy leek and spinach

Trou Normand

Green apple sorbet with calvados

Tournedo de Bœuf Wellington, sauce grand veneur, Pommes de terre fondante

Tournedo of beef Wellington served with fondant potato, green beans and grand veneur sauce

Brie de Meaux a la crème de mascarpone et fruits secs

Brie de Meaux served with dried fruit mascarpone cream

Vacherin aux fruits exotiques

Fresh exotic fruits served with mango sorbet and meringues

Dessert gourmand

Chocolate cake, citrus tart, pistachio crème brûlée and financier cake