



NEW YEAR'S EVE DINNER 2013

SAMPLE MENU

TERRINE DE FOIE GRAS, BAGUETTE ET BRIOCHE

Terrine of foie gras with baguette & brioche

OR

RAVIOLI DE LANGOUSTINE ET POIREAUX

Langoustine ravioli with leek fondue

BAR SAUVAGE ET SAUCE NOILLY PRAT

Poached wild sea bass with Noilly Prat sauce

FILET DE CHEVREUIL ÉCOSSAIS,
SAUCE GRAND VENEUR ET CHOUX

*Fillet of Scottish venison,
Grand Veneur sauce & cabbage*

FROMAGES

Cheese selection

SOUFFLÉ AUX PISTACHES ET SA GLACE

Pistachio soufflé with pistachio ice-cream

OR

TROIS PROFITEROLES AU CHOCOLAT

Trio of chocolate profiteroles

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CAFÉ OU THÉ, PETITS FOURS

Coffee or tea with petits fours

5 COURSES £150.00

Vegetarian options will be available on the day

Please inform us of any allergies or dietary requirements as we are unable to guarantee that dishes will be completely allergen-free.
All prices include VAT and are subject to a discretionary service charge of 12.5%. Private room available for hire.