

## Réveillon de l'an



### New Year's Eve

Two courses before 6.30pm £23.95

Two courses after 6.30pm £31.95

Three course set dinner  
with an apéritif £36.95

#### Dietary information

**V** These dishes are suitable for vegetarians.

**GF** These dishes are suitable for a gluten-free diet.  
Please advise your server.

**\*** These dishes can be made suitable for a gluten-free diet. Please ensure you clearly advise your server that you require a gluten-free option.

We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server. Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability. There is a 10% discretionary service charge for all tables of six or more.

### APÉRITIF

Glass of Veuve Devienne sparkling wine  
or non-alcoholic Mocktail with olives **V GF**  
or mini chorizos roasted in honey **GF**

### APPETISERS

**Olives marinées** 2.95 **V GF**  
Mixed marinated Provençal olives

**Mini chorizos au miel** 3.95 **GF**  
Mini chorizos roasted in honey

**Gousse d'ail rôtie** 3.75 **V \***  
Whole roasted garlic bulb with artisan bread, extra virgin olive oil and balsamic vinegar

**Tapenade** 3.50 **\***  
Red pepper and anchovy tapenade with artisan bread

**Saucisson** 3.50 **\***  
Thin slices of French 'Label Rouge' saucisson from the Beaujolais region, with cornichons and French bread

### STARTERS

Served with freshly baked  
French bread and butter

**Bisque aux fruits de mer**  
Fish and shellfish soup with white wine, basil and Parmesan flûte

**Brioche et champignons** **\***  
Toasted brioche with fricassée of mushrooms with (or without **V**)  
Alsace bacon

**Tartine de crabe** **\***  
Lightly curried crab meat on crostini with a green herb and caper dressing

### Crottin de chèvre **V GF**

Baked goats' cheese with toasted walnuts, marinated beetroot, chicory, watercress and grain mustard dressing

### Saucisse de Toulouse

Pan-fried Toulouse sausage with a soft poached egg and warm tomato dressing

### MAINS

Served with today's selection of potatoes and seasonal vegetables

**Poulet aux pommes** **\***  
Pan-fried chicken breast with a honey mustard glaze, Morteau sausage, caramelised apples and Dijon beurre blanc

**Filet de loup de mer** **GF**  
Pan-fried fillet of sea bass with steamed broccoli, spicy sausage, garlic butter, parsley and white wine

**Confit de canard** **GF**  
'Les Landes' duck leg confit with a cassoulet of Toulouse sausage, smoked bacon, flageolet beans and plum tomatoes

**Tarte aux légumes** **V**  
Warm tartlet of butternut squash, spinach, Le Saint Mont des Alpes cheese, caramelised onion and dressed watercress with a chive beurre blanc

**Pavé de steak** **GF**  
Pan-fried Scottish pasture-fed 21 day-aged rump steak with green peppercorn and brandy sauce

**Epaule d'agneau** **GF**  
Overnight slow-roasted shoulder of lamb with minted pea purée and Roquefort butter

**Risotto de légumes** **V GF**  
Risotto of wild mushrooms, garden peas, baby spinach, spring onions and truffle oil

### SIDES

**Brussel sprouts with  
Alsace bacon** 3.25 **GF**

**French beans with toasted  
almond flakes** 3.25 **V GF**

**Braised red cabbage** 3.25 **V GF**

**Dauphinoise potatoes** 3.50 **V GF**

**Roasted field mushrooms  
with garlic** 3.25 **V GF**

**Pommes frites** 2.95 **V GF**

**Lightly toasted gluten-free bread  
served with French butter** 0.95 **V GF**

### DESSERTS & CHEESE

**Tarte au citron** **V GF**  
Caramelised lemon tart with raspberry sorbet

**Sundae au chocolat et cerise** **V**  
Chocolate and vanilla ice cream sundae with chunks of chocolate brownie, hot chocolate sauce, black cherry compôte and crème Chantilly, topped with crushed pistachio nuts

**Crêpes** **V**  
Traditional French crêpes with an apple and rhubarb compôte and vanilla ice cream

**Crème brûlée** **V GF**  
Vanilla crème brûlée

**Plateau de fromages** **\***  
Rustic French cheese board of: Brie de Nangis, Le Saint Flour Bleu and Le Saint Mont des Alpes served with biscuits, celery and red onion confiture **\***



## New Year's Eve pre-order form

Booking name:	Time & date of booking:
Number of people in your party:	Bistrot:
Address:	
Email address:	Contact telephone number:
Notes:	

**Important** Please let us know if you require the gluten free alternative of the dish by ticking the gluten free column.  
Please note, all main courses are served with a selection of potatoes and seasonal vegetables.  
Steaks are served with pommes frites and dressed leaves.

If you're having steak, please let us know how you'd like it cooked: Blue (B); Rare (R); Medium Rare (MR); Medium (M); Well (W)

If you're having the Pre théâtre menu (this needs to be checked and authorised by the management first)  
please mark 'Y' or 'N' in the box so that you can be charged accordingly.

Occasionally we would like to send you details of our offers. If you do not wish to receive these please put a cross in this box.

	Name	Starter	Main	Sides	Dessert	GF
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