

# NEW YEAR'S EVE

## SOIRÉE TASTING MENU

6 course menu £34.95

Elevate your meal with our wine pairing option, carefully selected to compliment each dish £15 for 3 glasses | £18 for 4 glasses

### APPETISER

#### Trio de Brushetta <sup>Ⓥ</sup> <sup>Ⓢ</sup>

Tomato, tapenade & goats cheese 390kcal

### ENTRÉES

#### Smoked Mackerel Pâté <sup>Ⓢ</sup>

Sourdough croûte  
466kcal

OR

#### Slow Cooked Beef and Red Wine Tortelloni

With celeriac purée 191kcal

PAIRED WITH  
VEUVE DEVIENNE

OR

#### Roasted Squash Houmous <sup>Ⓥ</sup> <sup>Ⓢ</sup>

With toasted seeds,  
dressed leaves and clay

### PLATS

#### Pan-fried Chicken Breast <sup>Ⓢ</sup>

With roasted butternut squash  
and mushrooms a la grecque 925kcal

OR

#### Beef Medallions <sup>Ⓢ</sup>

Potato pavé, sautéed spinach  
and peppercorn sauce 684kcal

PAIRED WITH CUVÉE XXII  
RÉSERVE RED

OR

#### Roasted Celeriac Wellington <sup>Ⓥ</sup> <sup>Ⓢ</sup>

Hasselback potatoes, carrots,  
braised shallots, pickled red onions,  
chestnuts and celeriac purée 1657kcal

PAIRED WITH CUVÉE  
XXII LE ROSÉ

### DESSERTS

#### Crème Brûlée <sup>Ⓥ</sup> <sup>Ⓢ</sup>

French classic. Vanilla crème  
brûlée freshly made by our  
chefs every day 807kcal

OR

#### Winter Berry Pain Perdu <sup>Ⓥ</sup>

With vanilla ice cream 1039kcal

PAIRED WITH MUSCAT DE  
MINERVOIS DOMAINE  
BARRUBIO

OR

#### White Chocolate Mousse <sup>Ⓥ</sup> <sup>Ⓢ</sup>

With mango purée and an  
amaretti crumble 443kcal

#### Duo du Fromage <sup>Ⓢ</sup>

Saint Mont and Fourme d'Ambert French cheese with chutney and artisan crackers 364kcal

PAIRED WITH QUINTA DO CRASTO, LBV PORT

#### Coffee & Petit Four <sup>Ⓥ</sup>

Freshly brewed coffee and chocolate dipped palmiers 53kcal



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. <sup>Ⓢ</sup> Suitable for a gluten-free diet. <sup>Ⓢ</sup> Dishes can be made with non-gluten containing ingredients. <sup>Ⓥ</sup> Suitable for vegetarians. <sup>Ⓥ</sup> Suitable for vegans. <sup>Ⓥ</sup> Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free.

There is a 10% discretionary service charge for all tables. All service charges and tips go directly to our team.