

New Year's Eve

4 course Champagne dinner menu

Begin your evening with a glass of Moët & Chandon Champagne on arrival

APPETISERS

Enjoy a selection of our most popular appetisers:

Mini chorizos roasted in honey (GF), mixed marinated pitted olives (GF V VE)
and French bread and butter

STARTERS

GOAN KING PRAWNS (*)

King prawns sautéed with an Indian spiced butter served with grilled artisan bread

CURED SALMON

Cured Scottish Salmon with shaved radish, cucumber and watercress

FRENCH ONION SOUP (* V)

With Saint Mont cheese crouton

(VE) Vegan option available.

CHICKEN LIVER PARFAIT (*)

With grilled artisan bread and fig jelly

GOAT'S CHEESE SALAD (GF V N)

Baked goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and a grain mustard dressing

WILD MUSHROOM RISOTTO (GF V)

With a Parmesan crisp

(VE) Vegan option available..

MAINS

BOEUF BOURGUIGNON (GF)

Marinated diced beef is slowly braised with red wine, shallots, mushrooms and bacon, served with pomme purée and honey-roasted carrots

8OZ SIRLOIN STEAK AU POIVRE (GF)

Scottish pasture-fed, 28 day aged beef cooked to your liking, with pommes frites, dressed watercress and green peppercorn and brandy sauce

BARBARY DUCK BREAST (GF)

Pan-fried Barbary duck breast with blackberry jus served with French beans and dauphinoise potatoes

CAULIFLOWER & CHICKPEA CURRY (* V VE)

Roasted spiced cauliflower and aromatic coconut chickpea curry served with wild rice and clay baked flat bread

SEA BASS (GF)

Pan-fried sea bass fillet and mussels in a creamy saffron curry sauce with samphire, tenderstem broccoli and buttered new potatoes

BETROOT WELLINGTON (V VE N)

Beetroot, sweet potato, chestnut and cranberry Wellington topped with spinach and mozzarella, wrapped in puff pastry and served with mushroom duxelles and a beetroot jus

CHICKEN DIANE (*)

Pan-fried chicken breast with a classic mushroom, mustard, brandy and cream sauce with French beans and dauphinoise potatoes

DESSERTS

CHAMPAGNE SORBET & TROPICAL FRUITS (VE)

Served in a frosted glass and topped with Champagne at your table

CHOCOLATE BOMBE (V N)

Valrhona chocolate dome filled with chocolate mousse and chocolate brownie, with caramel sauce and finished with pistachio praline

TARTE AU CITRON (GF V)

Served with crème Chantilly

CRÈME BRÛLÉE (GF V)

French classic. Vanilla crème brûlée topped with raspberries, freshly made by our chefs every day

STICKY TOFFEE PUDDING (V)

With vanilla ice cream

BAKED VANILLA CHEESECAKE (V)

Served with blueberry compôte

New Year's Eve Order Form

Booking name:	Date:	Time:	Number of people in your party:	Bistrot:
Email address:			Contact number:	

Additional notes/requests:

NAME	STARTERS	MAINS	SAUCE / SIDES / APPETISERS / APÉRITIFS	Ve	GF
	Goan king prawns ☯				
	Cured salmon				
	French onion soup ☯ (V) (V) available				
	Chicken liver parfait ☯				
	Goat's cheese salad ☯ (V) (N)				
	Wild mushroom risotto ☯ (V) (V) available				
	STARTERS	MAINS			
	Boeuf bourguignon ☯				
	8oz sirloin steak au poivre ☯				
	Barbary duck breast ☯				
	Cauliflower & chickpea curry ☯ (V) (V)				
	Pan-fried sea bass fillet ☯				
	Beetroot Wellington (V) (V) (N)				
	Chicken Dianet ☯				
	DESSERTS				
	Champagne sorbet & tropical fruits (V)				
	Chocolate Bombe (V) (N)				
	Tarte au citron ☯ (V)				
	Vanilla crème brûlée ☯ (V)				
	Sticky toffee pudding (V)				
	Baked vanilla cheesecake (V)				

Important Please let us know **if you require the gluten-free alternative** of the dish **by ticking the GF column** or the **vegan alternative** of the dish **by ticking the Ve column**.

Let us know how you would like us to cook your steak, Blue (B), Rare (R), Med-Rare (MR), Med-Well (MW), Well Done (W).