

# NEW YEAR'S EVE

## SOIRÉE TASTING MENU

6 course menu £39.95

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 (V) (\*)

Tomato, tapenade & goats cheese 390kcal

### ENTRÉES

#### Smoked Mackerel Pâté (\*)

Sourdough croûte  
466kcal

OR

#### Slow Cooked Beef and Red Wine Tortelloni

With celeriac purée 191kcal

OR

#### Roasted Squash Houmous (V) (\*)

With toasted seeds, dressed leaves and clay baked flatbread 630kcal

### PLATS

#### Pan-fried Chicken Breast (GF)

With roasted butternut squash and mushrooms a la grecque 925kcal

OR

#### Beef Medallions (GF)

Potato pavé, sautéed spinach and peppercorn sauce 684kcal

PAIRED WITH CUVÉE XXII RÉSERVE RED

OR

#### Roasted Celeriac Wellington (VE) (N)

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

PAIRED WITH CUVÉE XXII LE ROSÉ

### DESSERTS

#### Crème Brûlée (V) (GF)

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

OR

#### Winter Berry Pain Perdu (V)

With vanilla ice cream 1039kcal

PAIRED WITH MUSCAT DE MINERVOIS DOMAINE BARRUBIO

OR

#### White Chocolate Mousse (V) (N)

With mango purée and an amaretti crumble 443kcal

#### Duo du Fromage (\*)

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

PAIRED WITH QUINTA DO CRASTO, LBV PORT

#### Coffee & Petit Four (V)

Freshly brewed coffee and chocolate dipped palmiers 53kcal



Adults need around 2000kcal a day. Scan this QR code for detailed allergen information. (GF) Suitable for a gluten-free diet. (\*) Dishes can be made with non-gluten containing ingredients. (V) Suitable for vegetarians. (VE) Suitable for vegans. (N) 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.