

New Year's Eve Brunch Menu

3 courses with a glass of Bellini for £49

					.Starters	
			•		.Dlaiteis	

Oeuf benedicte – Bayonne ham or smoked salmon benedict

Tartare de biche– Venison tartare, celeriac and green apple remoulade, Avruga caviar, quail's egg

Escargots de Bourgogne – Burgundian 'Petits Gris' snails, garlic and parsley butter

Saumon fumée – London oak smoked salmon, condiments, Melba toast

Crevettes – Six cold prawns, mayonnaise, lemon

Huîtres – Four Colchester rock oysters

Oeufs pochée et avocat – poached egg and avocado on toast, crushed hazelnut

......Main courses.....

Faux-filet — Roasted dry-aged sirloin, Yorkshire pudding, roasted vegetables, red wine sauce
Omelette a la truffle — Free range egg omelette with truffles, mixed salad
Salade de poulet"Caesar" — Corn-fed chicken supreme Caesar salad, croutons, lettuce, anchovy dressing
Croque-Madame — Roasted ham, Emmental cheese, béchamel, fried egg, mixed salad
Cabillaud — Pan-roasted cherry-smoked Atlantic cod, Scottish mussels & broad beans, chorizo, hazelnut crumble
Loup de mer — Seared sea bass fillet, Devon crab risotto

.....Sides available at £5.20 each.....

Roasted root vegetables, Extra fine green beans, Gratin Dauphinoise, Pommes frites, Crisp leaf salad, Rocket and parmesan salad

.....Desserts.....

Selection de fromages — Beillevaire selection of tree French farmhouse cheeses, Williams's pear chutney
Fondant au chocolat — Warm dark chocolate fondant, pistachio ice cream
Ananas & passion — Vanilla poached pineapple, passion fruit espuma, mango sorbet
Crème brûlée — Vanilla crème brûlée, orange mini madeleines
Pomme verte — Granny Smith apple parfait
Glaces et sorbets — Ice creams and sorbets - 3 scoops
Tarte tatin — caramelised apple tart, crème fraiche or vanilla ice cream

Please note – Children under the age of 10 can eat for free from the brunch menu

····Food allergies and intolerances, before ordering please speak to our staff about your ·····
requirements.