



New Year's Eve

Veloute de petit pois

Pea velouté, smoked ham hock, Beaufort cheese, black truffle

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Ballotine de foie gras et thon rouge

Ballotine of foie gras and yellowfin tuna, soya and rocket pesto, toasted sourdough bread

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Loup de mer

Seared stone bass, wild mushroom risotto, matelote sauce, Oseitra caviar

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Carré d'agneau

Roasted Essex Brook Street Farm rack of lamb, gratin dauphinois, red wine and thyme jus

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La pomme

Caramelised apple, cinnamon and ginger bread mousse, salted caramel

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Café et petits fours

Tea, coffee and petits fours

5 Courses 140.00

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to your bill