



New Year's Eve Vegan

Amuse-bouche, welcome of the Chef

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Velouté Dubarry

Cauliflower velouté, shave winter black truffle

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Champignons sauvages

Wild mushroom and salsify tartlet, smoked garlic

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Soupe a l'oignon

Caramelised onion soup, vegan cheese, croutons, winter black truffle

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Panisse

Thyme roasted butternut squash, chickpea panisse, aubergine caponata, pomegranate and pine nut dressing

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Royal chocolat

Dark chocolate mousse, caramelized hazelnut praline

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Café et petits fours

Tea, coffee and petits fours

6 Courses 140.00

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

A discretionary 15.00% 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