



New Year's Eve

Velouté Parmentier

Leek and potato velouté, shaved winter truffle, crispy ratte, old Comte cheese

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Tarte au fromage

Cheese souffle tart, green apple and truffle

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Truite de mer

Cherry wood lightly smoked Sea trout, crab and prawns risotto, American sauce, caviar

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Filet de boeuf

Roasted English beef fillet, caramelised shallot, fondant potatoes, Morels sauce

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Vacherin

Frozen vacherin, passion fruits, mango, pineapple, white chocolate mousse

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Café et petits fours

Tea, coffee and petits fours

5 Courses 165.00

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

Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

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