



## **Early Bird New Year's Eve**

Available from 6:00 to 6:30 pm

### **Amuse-bouche, welcome of the Chef**

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#### **Velouté Dubarry**

Cauliflower velouté, lightly smoked salmon

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#### **Champignon sauvage**

Wild mushroom tartlet, soft whole quail egg, smoked garlic foam

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#### **Fletan**

Seared halibut, wilted spinach and samphire, grilled baby leek, caviar sauce

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#### **Magret de canard**

French organic Loire valley half duck breast, blueberry, fondant potatoes, caramelised salsify

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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**

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