



New Year's Eve

Amuse-bouche

GROSSE CREVETTE

Pan fried tiger prawns,
truffled celeriac remoulade

Entrée

PITHIVIER

Foie gras & duck pithivier,
chicory salad with roquefort & walnut dressing

Poisson

SAINT JACQUES

Caramelised scallops,
pine nuts & golden raisin, chervil roots purée

Plat principal

BEEF

Roasted rump of beef,
foie gras sauce, delicat pumpkin gratin

Fromage

CROTTIN

Crottin goat cheese and
rosemary tart, lamb lettuce & crispy onion

Dessert

POIRE

Poached pear with cinnamon & vanilla,
biscuit cuillère, chocolate sauce & roasted pistachio

£84

