

BISTRO  
HOGMANAY TASTING MENU 2010

Champagne and canapé reception

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Amuse bouche

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Grilled tranche of foie gras, spiced date chutney,  
celeriac purée, cous cous bonbons

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Crisp crab rolls, apple jelly, soy vinaigrette,  
curry cream

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White truffle risotto, aged parmesan reggiano

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Fillet of dry aged beef fillet, ventrèche bacon, pommes mousseline,  
caramelised onion, sauce béarnaise, red wine fumet.

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Pear & almond tart, clotted devon cream,  
florentine biscuit.

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Coffee and petit fours

£95 per person