

NEW YEAR'S EVE MENU 2010  
31ST DECEMBER

Champagne and canapés on arrival

Ceviche of halibut, lemongrass

Brioche dough balls stuffed with chicken liver parfait

Pea velouté, buttermilk foam

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Trio of foie gras

Seared lobe and Sauternes jelly, ballotine with confit mandarin, foie gras brûlée

Jerusalem artichoke soup, white truffle oil

Breast of squab pigeon, roasted baby beets, pigeon guben, port reduction

Lobster terrine, sauerkraut of fennel

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Cucumber granité

mango espuma

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Roasted rack of lamb, beignet of slow cooked lamb shoulder,  
carrot purée & pea cannelloni

Herb gnocchi, butternut squash purée, gorgonzola

Tournedos of beef, pommes rosti, confit shallots, horseradish foam

Fillet of stone bass, terrine of winter vegetables, girolles, fish red wine reduction

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Assiette 2011:

Apricot parfait, blackcurrant sorbet, dark chocolate delice,  
raspberry jelly, caramelised apple tart

Selection of artisan cheese from our trolley  
served with biscuits and chutney

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Grande fromage £8.50 per person

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Coffee and petit fours

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Entry into New Year's Eve party and live entertainment.

£125 per person

Local terms & conditions apply. All our prices include VAT.  
A discretionary 10% service charge will be added to your bill.