



## **MENU NOEL 2015**

3 course at 25.00

2 course at 21.00

### **ENTRÉES**

spiced chicory tatin, roquefort velouté, roasted walnuts

smoked eel, pickled apple, celeriac remoulade, dill crème fraîche

slow cooked ox tongue, gribiche sauce

### **PLATS**

roast venison haunch, sprouts, pancetta, salsify

walnut et duddleswell cheese soufflé, purple sprouting broccoli

za'atar marinated hake, coco beans, winter green broth

### **DÉSSERTS**

poached pear in mulled wine, palet breton, crème chantilly

clementine et gingerbread trifle

barkham blue, truffle honey, toast

please note that everything is made from fresh, seasonal et sustainable produce that we, as much as possible, source locally, all dishes may contain traces of nuts, please inform us of any special dietary requirements, a 10% optional service charge will be added, it goes directly to the staff



## **NEW YEARS EVE 2015**

menu £34

### **ENTRÉES**

roast pigeon breast, confit leg pasty, walnut, jerusalem artichoke  
sweetcorn gnocchi, baby leeks, truffle butter, garlic crumb  
halibut tartare, sorrel, baby fennel escabèche

### **PLATS**

wild sea bass fillet, confit celeriac, sprouts leaves, clams beurre blanc  
parmesan et truffle crusted venison loin, squash, cardamon carrot purée  
wild mushroom bouché a la reine, wild rice, tarragon velouté

### **DÉSSERTS**

chocolate tart, hazelnut tuile, vanilla crème fraiche  
pain perdu, poached quince, crème anglaise  
artisan cheeses, truffle honey

### **DRESS CODE**

glass of fizz for the best dressed !

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