

CHRISTMAS DAY **VEG**

- Merrier than ever -

LA PLANCHE DE NOËL (Large Sharing Christmas Board)

- Pumpkin Delica velouté, pine nut & lime
- Warm confied chervil roots, potato galette & parmesan cream
- Aubergine Caviar, blinis & quail egg mimosa
- Beetroot carpaccio

AUBERGINE

Roasted breaded smoked aubergine, cranberries & chestnut sauce, roots vegetables, Cevenne onion

Or

BUDDHA

Broccolis, avocado, sweet potato, quinoa & chickpeas, confit pepper dressing

Or

RISOTTO

Fresh black truffle risotto

Or

AUBERGINE

Aubergine comfit, tomato & aubergine compote
Crisps & molasse cream

PAVLOVA

Mandarin Pavlova, chocolate sauce & citrus salad

Or

FONDANT CHOCOLAT

Chocolate fondant, vanilla ice cream

£52

New Year's Eve

- In good company -

Amuse-bouche -

CAVIAR

Aubergine caviar, warm potato salad, "parmentière" cream, soft quail egg

Entrée -

CAVIAR

Cauliflower cream, crispy vegs

Entremet -

BOURRATINE

Bourratina, baby leaves & crispy cereal salad, balsamic

Plat principal -

RISOTTO

Black truffle risotto

Fromage -

CROTTIN

Roasted "crottin", pear & raisins salad, honey dressing

Dessert -

MONT BLANC

Maroon cream & meringue, chocolate sauce & crushed brownies

£68

VEG