



New Year's Eve Tasting Menu

Jerusalem Artichoke Velouté (V,M)
spiced honey cream, sorrel

Beef Fillet "Carpaccio" (M,Su)
basil, caviar, maple and burnt onion, radish,
shimeji, watercress

Seared Halibut (F,M,Su,C)
lobster and fennel emulsion, caper, lightly
smoked caviar, chervil, tomato olive salsa

Loin of Lamb (M,Su,F,Ce)
dauphinoise potatoes, confit of leg, aubergine, confit
tomato, baby turnip, anchovy and tarragon jus

Chocolate and Blood Orange "Dome" (M,E,G,So)
tasting of fine Belgian chocolate,
popping candy

Tea, Coffee & Handmade Petit Fours

If you are affected by a food allergy or intolerance, please inform a member of staff who will be happy to assist you with your order and note the following menu content abbreviations for your information:

*Ce - celery / C - crustaceans / E - egg / F - fish / G - cereals containing gluten / L - lupin / M - milk / Mo - molluscs / Mu - mustard
N - tree nuts / P - peanuts / Se - sesame / Sh - shellfish / So - soybeans / Su - sulphur dioxide & sulphites / V - vegetarian / PB - plant based*

The menu and allergens are subject to change.

