CHEZ ANTOINETTE

DELICIOUSLY FRENCH

NEW YEAR'S EVE

£79 per person

TO START

·GLASS OF AYALA BRUT MAJEUR·

·SELECTION OF BREAD & BUTTER· (gf/df on request)
baguette, seeded sourdough, sourdough

ENTRÉES

·SALT-BAKED CELERIAC VELOUTÉ, WINTER TRUFFLE· (v/vg on request)
warm Gruyère gougères

·WILD BOAR & HAZELNUT TERRINE WITH CALVADOS·
toasted sourdough, cornichons, onion chutney

·ROASTED SCALLOPS· gf
celeriac purée, crispy pancetta, chive oil

PLATS

·FILLET OF BEEF· gf
Anna potato, spinach, heritage carrots, bordelaise sauce

·BAKED BLACK COD· gf
braised leeks, butter beans, champagne beurre blanc

·WILD MUSHROOM VOL-AU-VENT· (v/vg on request)
creamed spinach, roasted heritage carrots, parsnips with espelettes

DESSERTS

·CHOCOLATE TART· vg/gf
Tonka ganache, caramelised puff quinoa, chocolate sorbet

·WINTER BERRIES CHARLOTTE·
berries compote, vanilla Chantilly

·FRENCH CHEESE PLATE·
Saint-Nectaire, fig chutney, crispy fig toast

vg: vegan v: vegetarian gf: non gluten containing recipe df:dairy-free More options available on request
For any dietary requirements please ask your server.
An optional 12.5% service charge will be added to your bill. Prices inclusive of VAT.