

BISTRO BLEU

NEW YEAR'S EVE

6 COURSES - £99DD
[ADD A WINE PAIRING FOR £36PP]

CHAMPAGNE - LAURE D'ECHADMES BRUT IV

CANAPÉ

FOIE GRAS MOUSSE TARTLET, SMOKED SALMON TARTARE, GOAT 'S CHEESE & HAZELNUT TRUFFLE

STARTER

RAVIOLI OF CORNISH CRAB, NANTUA BUTTER SAUCE
[CHABLIS, PIERRE DE PREHY, BROCARD]

OR

SEARED PIGEON BREAST, POLENTA CAKE, PICKLED BLACKBERRIES, HONEY ROASTED BEETROOT PURÉE
[CÔTE DE BEAUNE VILLAGES LOUIS JADOT]

SAINT GERMAIN & GINGER BEER GRANITA

MAINS

HALIBUT, LEEK FONDUE, LEMON & CHAMPAGNE VELOUTÉ, AVRUGA CAVIAR, RED AMARANTH
[SANCERRE DOMAINE DE LA GRANDE MAISON CHAUMEAU-BALLAND]

OR

NOISETTE OF VENISON, FONDANT POTATO, SPICED WINE POACHED PEAR, CARROT PARISIENNE
[MARGAUX, ORIGINE DE DESMIRAIL 2016]

TRIO OF CHEESE, SAVOURY BISCUIT, SPICED APPLE AND FIG COMPOTE
[CROZE HERMITAGE ORIGINE 1933]

CARAMELISED CLEMENTINE CURD, RASPBERRY, TOASTED SESAME TUILE, CHOCOLATE & PRALINE SWAN
[MUSCAT DE SAINT -JEAN DE MINERVOIS, DM LAS TAILHADES, 2014]

COFFEE & CHOCOLATE TRUFFLE

Nuts, allergies and dietary requirements: We regret we cannot guarantee that any of our food is totally nut-free or suitable for those with other allergies due to cross-contamination within the kitchen. Some of our dishes contain nuts, and others may contain nuts or nut traces. If you have any allergies or special dietary requirements, please consult a staff member. They can provide you with information on which of the 14 declarable allergens we knowingly use in each dish. A discretionary service charge of 12.5% will be added to your bill. Please let a member of our team know, should you wish for this to be removed.