



New Year's Eve 2017

Classic French Tasting Menu

Our Head Chef, Kit Davis, worked at the iconic Chelsea Restaurant, Bibendum, in the 1990's and wanted to re-create some of the classic French tastes, smells and dishes from his time there. This is his chance to go back to his youth and your chance to enjoy some delicious classic French cooking.

Canapés



Soupe de Poisson



Cuisses De Grenouilles "Frog's Legs" á La Provencale



Tranche of Turbot with Beurre Blanc and Chives



Roast Best End of Lamb with Pithiviers Savoyarde



Sorbet



Tarte Vaudoise á La Crème



Selection of French Cheeses



Coffee, Tea, Petits Fours

£65 per person

Wine Flight £35 per person (Optional)

Booking is essential (£20 per person deposit required)

Vegetarian or special diet menu available but please order at least 24 hours in advance. Alterations to the Tasting Menu will not be possible on the day.

Service is not included and is at your discretion. Our staff will receive 100% of all tips.

Less than two weeks' notice of cancellation will result in loss of deposit. Less than seven days' notice of cancellation may incur full payment if seats are not resold. Menus may change due to availability of local produce. For details of allergens, please speak to a member of staff.