

# New Year's Eve Menu

A sample of our menu

Royal Festival Hall



£185

Five courses & an Apéritif



## Kick off your celebrations with a complimentary Côte Royale

or

## Kir Rosé non-alcoholic cocktail

### For the table

Small bites to share while you settle in

#### Comté Madeleines

Hot honey dip

#### Olives

Garlic, herbs and peppers

### Starters

#### Chicken Liver Parfait

Pink pepper butter, macerated figs, toasted sourdough baguette

#### Camembert Brûlée

Caramelised cheese, grape chutney, walnuts and toasted sourdough baguette


#### King Prawns

Cooked in Café de Paris butter & cherry tomatoes, toasted brioche

#### Calamari

Breadcrumbs served with Provençal mayonnaise

#### Jerusalem Artichoke Soup

Cabernet sauvignon pears, brioche croutons  
( option available)

#### Beetroot-Cured Smoked Salmon

Rainbow radishes, pickled ginger, horseradish cream, toasted seeded sourdough

#### Warm Beetroot Salad

Beetroot romesco sauce, almonds and apple

### Mains

#### Chestnut & Sage Tartiflette

Sliced potatoes, caramelised onion, pulled Fable mushrooms, baked with a half Camembert. With a green salad

#### Cornish Roasted Hake

Velvety lobster sauce, samphire & French bean fricassée, crispy confit potatoes

#### Roasted Miso Parsnips

Braised lentils, pomegranate, pistachio dukkah, spiced yoghurt, parsnip crisps

#### Confit Duck à l'Orange

Braised red cabbage, bitter orange sauce, gratin dauphinois

#### Confit Pork Belly

Savoy cabbage, confit shallots, golden raisins, apples, gratin dauphinois, Calvados & thyme jus

#### Poulet aux Truffes

Grilled and marinated chicken breast, truffled potato purée, apricot & mustard-glazed Chantenay carrots, peppercorn sauce

#### Steak Frites Deluxe (8oz)

*Cut and prepared in the Côte butchery*

Sirloin steak with Café de Paris butter, served with triple-cooked chips, Côte salt and a herb garnish

*Recommended medium rare*

*+8.00 supplement*

### Desserts

#### Pain Perdu

Sweet brioche bread pudding, cream, salted caramel, vanilla ice cream

#### La Bûche Rouge

Winter berry mousse log, blackcurrant confit, white chocolate shards, clementine anglaise

#### Chocolate Praline Tart

Berry coulis and vanilla ice cream


#### Warm Chocolate Fondant

Salted caramel sauce, hazelnut tuile, vanilla ice cream

#### Crème Caramel

Traditional set vanilla pod custard with dark caramel & cream

#### Ice Cream & Sorbet

Two scoops of vanilla, chocolate or salted caramel ice cream, lemon or raspberry sorbet  
( option available)

### Cheese Course

#### Cheese Plate

A selection of three French cheeses with a sweet grape chutney and sourdough baguette



*Paired with a glass of Late Bottled Vintage Port, or Domaine du Barroubio Muscat dessert wine (100ml), or your choice of a non-alcoholic alternative*

Toast in the New Year with a glass of Champagne Lanson on us at midnight

 Vegan  Vegetarian

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We are now cashless, apologies for any inconvenience this may cause. There will be an optional service charge added to your bill. All gratuities go to the team in this restaurant. Adults need around 2000 kcal a day. **Allergens:** While every care is taken to prepare your food, please note that natural products may still contain elements of their natural origin. For example, olives may contain stones, meat may contain bones, and fish may contain small bones or shell fragments. We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens.