

# GRELLE

## Réveillon de Nouvel An

*£160 served with a glass of Laurent-Perrier Cuvée Rosé*

### Hors D'oeuvre

*Aquitaine Caviar, Blinis, crème fraîche  
Canard tartlets, confit duck, beetroot jam  
Wild mushroom Vol au vent (ve)  
Carrot tartlets (ve)*

### Premier Plat

*Coquilles St. Jacques  
Bbq scallop, celeriac, champagne sauce*

*Champignon Tartlet (ve)  
King oyster mushroom, Maitake, mushroom ketchup, smoked almond (ve)*

### Plat Principal

*Côte de boeuf  
42 days aged bone in rib eye, glazed carrots, shallot, pommes aligot, pepper corn sauce*

*Homard thermidor  
roasted native lobster, cognac, gruyere, mustard*

*Gnocchi  
Vadouvan spice, miso carrot, black cabbage, celeriac velouté (ve)*

### Pre dessert

*Champagne framboise (ve)*

### Dessert

*Chocolate vacherin, passion fruit, mango, hazelnut crémeux*

*Coffee & chocolates*

**MENU SUBJECT TO CHANGE**

**(V) VEGETARIAN | (VG) VEGAN**

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 Kcal a day. A discretionary 12.5% service charge will be added to your bill. All prices include VAT.