



WINES at CHRISTMAS

Pre-order to guarantee availability.

Please ask for our wine list if you would like to pre-order selected bottles for your party. Our festive selection below features some of our favourite wines to help you with your choice.

CHAMPAGNE

LANSON PERE ET FILS BRUT (N.V.)



WHITE

GOOD: PICPOUL DE PINET

Languedoc-Rousillon (France)



BETTER: SAUVIGNON BLANC

Vidal Estate, Marlborough (New Zealand)

BEST: BOURGOGNE CHARDONNAY

Couvent des Jacobins, Louis Jadot, Côte d'Or (France)

RED

GOOD: RIOJA CRIANZA

Bodegas Corral, Don Jacobo (Spain)



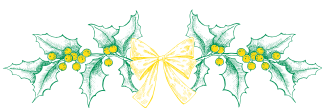
BETTER: MALBEC

Salentein, Valle de Uco (Argentina)



BEST: BORDEAUX

Château Lyonnat, Lussac-Saint-Emilion (France)



NEW YEAR'S EVE

If you are planning to enjoy the buzz of New Year in London join us for dinner and make it a fabulous festive celebration.

Live music throughout the evening and to see in the New Year.

Ask our team for details about our menus and plans for the evening or check online for more information.

DRIVING NOT DRINKING?

*Buy a Coke and the second is on the house.
Please ask your server for details.*



*All major credit cards are accepted. VAT is included at the prevailing rate.
Normal service charges will apply as advertised in your chosen brasserie.*

Christmas Party Menu

Three courses 39.50



starters

SWEETCORN SOUP (v)

ancho chilli oil

TRADITIONAL PORK "TERRINE DE CAMPAGNE"

apple & pear chutney

POTTED BROWN SHRIMPS

nutmeg butter, toast

WINTER VEGETABLE FRITTER (ve)

spiced pumpkin purée

GRILLED SMOKED SCOTTISH SALMON

piccalilli soured vegetables, citrus crème fraîche dressing

mains

SLOW-COOKED BEEF CHEEK

red Thai sauce, coconut pilaf rice

DUCK CASSOULET

confit duck leg, chorizo, haricot beans, French herbs

FREE RANGE BRONZE ROAST TURKEY

chestnut stuffing, slow-roasted vegetables,

bread sauce, port gravy

SEARED HAKE FILLET

wilted kale, saffron & mussel sauce

WILD MUSHROOM & TRUFFLE RISOTTO (v) or (ve) on request

Risolee potatoes and buttered sprouts for the table

desserts

WINTER-SPICED BREAD & BUTTER PUDDING

brandy crème anglaise (v)

CHERRY, APPLE & ALMOND CRUMBLE

vanilla ice cream (ve)

CHOCOLATE & CITRUS ORANGE CUP

chocolate mousse, mascarpone & crumble (v)

RASPBERRY COUPE "CRANACHAN"

raspberries, toasted hazelnut granola & whisky cream (v)

COFFEE OR TEA & STOLLEN

cheese



(Instead of dessert 4.00 supplement or as an extra course 10.00)

SELECTION OF FRENCH CHEESES

& accompaniments

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New Year's Eve

Four courses 79.50

GLASS of BLANC DE BLANCS

appetiser

HARICOT BEAN & POTATO SOUP (ve)

sautéed wild mushrooms, winter truffle oil

starters

CHILLI & GINGER GRILLED SQUID

smoked paprika & red pepper dressing

SMOKED SCOTTISH SALMON

truffle oil, capers & shallots

HARISSA-MARINATED GRILLED AUBERGINE (ve)

baba-ganoush, pomegranate & pine nuts

mains

ROAST PHEASANT

Dauphinoise potato, pumpkin, pumpkin purée, cranberry compote

10oz CORNISH SIRLOIN STEAK

French fries, salad, Béarnaise sauce

WILD MUSHROOM & TRUFFLE RISOTTO (v) or (ve) on request

desserts

HOT CHOCOLATE TORTE & CHOCOLATE SAUCE

vanilla ice cream, toasted almonds (v)

RASPBERRY COUPE 'CRANACHAN'


raspberries, toasted hazelnut granola & whisky cream (v)

STEAMED SPICED APPLES & PURÉE

vanilla ice cream, toasted almonds, shortbread biscuit (ve) (no biscuit)

FILTER COFFEE or TEA

We hope you can join us for New Year's Eve. Please give us a call or pop in for more information on early evening menus, the party menu & plans for the evening.

 (v) Vegetarian dish. (ve) Vegan dish. Special gluten free & dairy free menus are available. Some of our dishes contain nuts or nut derivatives. Our menu descriptions do not list all ingredients or allergens. If you are concerned about allergens please speak to your server.