

# NEW YEAR'S EVE

◆ FOUR COURSES AND AN APÉRITIF

139.95

## APÉRITIF

*Choose your drink to begin your celebrations*

### Côte Royale

Crémant sparkling wine and Chambord raspberry liqueur, with white chocolate and a fresh raspberry

### Kir Rosé

Oddbird sparkling non-alcoholic rosé, blackcurrant syrup and a raspberry *48 kcal*

## FOR THE TABLE

*Start your evening with a little je ne sais quoi*

### Olives <vg>

Garlic, herbs and peppers *43 kcal*

### Rainbow Crudités <vg>

Radish, endive, pickled rainbow carrots & cucumber with an almond romesco and herb oil dip *146 kcal*

## STARTERS

*Choose from one of the following*

### Brûlée Camembert <vg>

Caramelised cheese, grape chutney, walnuts and toasted sourdough baguette *567 kcal*

### Chicken Parfait Mille-Feuille

Our rich chicken liver parfait piped into thyme puff pastry slices with caramelised red onion chutney, alongside dressed julienned pears and a port reduction *486 kcal*

### Crab & Comté Rarebit

Comté & white crab béchamel on toasted brioche, topped with samphire and drizzled with herb oil *295 kcal*

### Calamari

Breadcrumbs served with Provençal mayonnaise *606 kcal*

### Smoked Salmon Rillettes

Creamy salmon rillettes layered on honey & mustard pickled beetroot. Topped with whipped horseradish cream, dill & lemon & served with seeded sourdough *528 kcal*

### Truffled Pumpkin Soup <vg>

Topped with pumpkin seeds & crumbled chestnuts, served with toasted sourdough baguette *276 kcal*

### Warm Baked Beetroot <vg>

Dressed beetroot wedges on lemon & herb aioli with julienned pear, pistachio dukka and pickled shallots, topped with crispy panisse *386 kcal*

## MAINS

*Choose from one of the following*

### Grilled Sea Bream

On a bed of Champagne velouté sauce, braised fennel, tomato concassé, dill and crushed new potatoes *623 kcal*

### Confit Duck à l'Orange

On a bed of braised red cabbage with a bitter orange sauce and gratin dauphinois potatoes *696 kcal*

### Salt-Baked Celeriac <vg>

Grilled and topped with creamed wild mushrooms, confit shallots, crumbled chestnuts and a caper relish. Served with frites *616 kcal*

### Poulet Breton

*Responsibly reared in Northern France*

Corn-fed roasted half chicken with a Café de Paris butter, sautéed new potatoes, herb garnish *711 kcal*

### Confit Pork Belly

Savoy cabbage, confit shallots, golden sultanas, apples and gratin dauphinois, with a Calvados & thyme jus *950 kcal*

### Butternut Squash Tarte Tatin <vg>

Sage, salted caramel and red onion tarte tatin topped with whipped goat's cheese and toasted almonds, with a green salad *579 kcal*

### Sirloin Steak Deluxe (8oz)

With Café de Paris butter, served with triple-cooked chips, Côte salt and a herb garnish *767 kcal*

*Recommended medium rare*

*+£6 supplement*

## DESSERTS

*Choose from one of the following*

### Crème Caramel <v>

Traditional set vanilla pod custard with dark caramel *304 kcal*

### Brandy Butter Madeleines <vg>

Three warm butter madeleines, served with brandy butter & red currants *815 kcal*

### Chocolate Praline Tart <vg>

With a berry coulis and vanilla ice cream *406 kcal*

### Clementine & Pistachio Mess <vg>

Crushed meringue tossed with pistachio & white chocolate ganache, spiced poached clementines, dried raspberries and a winter berry coulis. Topped with crushed pistachios *342 kcal*

### Passion Fruit & Lime Leaf Crème Brûlée <vg>

A traditional burnt French custard infused with passion fruit & lime leaf, served with vanilla poached pineapple *451 kcal*

### Warm Chocolate Fondant <vg>

Served with winter berry coulis, hazelnut tuile and cinnamon ice cream *642 kcal*

### Ice Cream & Sorbet <v>

Two scoops of vanilla, chocolate, cinnamon or salted caramel ice cream, lemon or raspberry sorbet *229 kcal* (<vg> option available *116 kcal*)

## CHEESE COURSE

*Paired with a glass of Late Bottled Vintage Port, or Muscat dessert wine (100ml)*

### Cheese Board

A selection of four cheeses served with quince paste, pickled sweet grape chutney, sourdough baguette and charcoal & rye crackers *370 kcal*

Choose from the following:

Délice de Bourgogne, Comté, Brie aux Truffes, Roquefort Miraval, Morbier, Tomme de Savoie and Chèvre Buchette <vg>

*Toast in the New Year with a glass of Laurent-Perrier La Cuvée on us at midnight*

<vg> Vegan <v> Vegetarian

NYEMRFH241

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: 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. Meat & fish dishes may contain small bones. Olive/olive dishes may contain stones.**



ROYAL FESTIVAL HALL

JEWELLERS  
FOR  
EVER