

BelleVue

NEW YEAR'S
EVE

2017's last feast



Amuse-bouche

CREVETTE

Prawns “hachées”, ginger mayo, vegetable salad
sesame oil dressing

Entrées

FOIE GRAS

Hot foie gras & sweet potato, spicy sauce

Poisson

SAINT-JACQUES

Scallops coated with crispy quinoa, pan-fried celery
apple & black truffle salad

Plat principal

CHEVREUIL

Fillet of venison, griottes & red wine sauce, roasted roots

Fromage

CROTTIN FRAIS

Honey roasted Goat's cheese “crottin” wrapped
in phyllo pastry, baby leaves

Dessert

CHOCOLATE 100%

Chocolate degustation platter

£64

(A 12.5% discretionary service charge applies)

Pricing includes VAT at 20%