



PLATEAU
RESTAURANT

NEW YEAR'S EVE DINNER 2017

5pm – 6:45pm (*FIRST SITTING*)
7pm – 10:30pm (*SECOND SITTING*)

AMUSE BOUCHE

FIRST COURSE

Pink grapefruit cured salmon, yuzu compressed cucumber, keta caviar
Crispy Burford brown egg, baby artichoke, winter truffle
Ballotine, quince, homemade brioche
Lobster ravioli, Américaine sauce, leek

MAIN COURSE

Pan fried wild sea bass, celeriac, wild mushroom
Dried aged Scottish fillet, Madeira sauce, fondant potato
Roasted mallard, red wine jus, creamed cabbage
Roasted butternut squash, ricotta and chestnut cannelloni

PRE DESSERT

Lychee, Rose, raspberry jelly
Macaroon cream, crystalized Rose

DESSERT

Pistachio and chocolate entremets, pistachio ice cream, candied pistachio
Vanilla poached pineapple, mango sorbet, passion fruit coulis
Citrus cheesecake, Blood orange sorbet, citrus caviar
Chef's selection of farmhouse cheeses
(£10.50 supplement as an extra course)

3 COURSES 70

5 COURSES 120

WITH A GLASS OF CHAMPAGNE

All prices are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill
Please be aware that some dishes may contain nut traces
If you have any specific allergies, please inform a manager immediately
This is a sample menu and subject to change