



bydS

GRILL &  
WINE BAR

## NEW YEARS EVE MENU 2018

### CANAPÉS

#### HERB & BROWN BUTTER SAUTÉED LOBSTER

**BEEF WELLINGTONS** - Duck pâté & wild mushroom duxelle, port caramel

**POTATO BASKET** - Sun blushed tomato & artichoke cream cheese

*Canard-Duchêne 'Cuvée Léonie' Brut N/V, Champagne, France*

### AMUSE-BOUCHE

Cherry tomato, vodka, celery

### STARTER

**SMOKED SALMON BOMBE** - Dill oil, compressed cucumber, dill powder, borage, bronze fennel

*2016 Sancerre 'Le Rochoy', Domaine Laporte, Loire Valley, France*

### PALATE CLEANSER

Lemon, thyme & blackberry cabernet sorbet

### MAINS

**BEEF FILET** - Slow braised short rib, welsh rarebit, pumpkin tortellini, roasted beetroot & walnut, cavalero nero puree, jus au lait

**AUBERGINE, ROASTED PEPPER & BASIL GATEAUX** - Pumpkin tortellini, roasted beetroot & walnut, cavalero nero puree, aubergine crisps, onion jus

*2015 Château Neuf du Pape 'Le Calice de St-Pierre', Rhone Valley, France*

### PRE-DESSERT

**SINGLE ESTATE MADAGASCAN CHOCOLATE GANACHE** - Pink pepper, salted caramel & olive oil

### DESSERT

**BLACKBERRY & CHOCOLATE TART** - Blackberry jam, blackberry crèmeaux, blackberry kisses, cassis coral

*2009 Chateau Simon, Sauternes, France*

### CHEESE

**CHEESE SLATES** - Best of British; blue, goats, cheddar & washed rind cheese, crackers, fruit bread, celery, grapes & quince jelly

*N/V Pedro Ximenez "Triana", Bodegas Hidalgo, Spain*

Please advise on any dietary requirements and allergies. VAT at current rates included in all our prices. Optional 12.5% service charge will be added to your bill. Our fish is sourced from sustainable fishing grounds.