



NEW YEAR'S EVE 2009 @ £55

A Glass of Bubbly upon Arrival

Amuse Bouche

Venison Tartare with Chopped Celery & Hazelnut Dressing

or

Seared Scallops with Leek Fondue Vanilla Butter,
Chocolate & Crushed Chilli Tuile

or

Wild Mushroom Risotto with Parmesan Crisp

Poached Halibut served with Broad Beans & Diced Potato in Saffron Consommé

or

Pan Fried Beef Fillet with Potato Fondant, Spinach and Mushroom Sauce

or

A Layered Vegetable Terrine on a Crispy Puff Pastry,
Poached Egg & Red Rioja Butter

Honey Turrón Glace with Orange Syrup

or

Chocolate Fondant "a la minute" with Pineapple Sorbet

Spanish Cheese Platter with Biscuits

A discretionary 12.5% service charge will be added to your bill. Prices include 15% VAT.