

New Years Eve Dinner Dance

Menu

Our unique Duck Liver & Foie Gras Parfait
studded with Pistachios served with Orange Marmalade and toasted Brioche

Smoked Chicken Consommé garnished with grated Truffle Beignet

Poached Fillet of Wild Sea Bass
topped with a Sole, Chive & Crayfish Mousse, Saffron Cream*

Home made Sorbet to refresh the palate

Chargrilled Mignon of mature Scottish Beef fillet
nestled on Braised Shallots, topped with Stilton Crust and Wild Mushroom Jus

Breast of corn-fed Guinea Fowl
served with a Red Pimento Risotto, Tarragon and Balsamic Sauce

Les Bouviers' renowned Assiette of three miniature contrasting Desserts

Plated Farmhouse Cheeses served with Celery, Grapes and Walnut & Apricot Bread

A selection of Coffees and Teas served with home-made Petit Fours

Vegetarian Options:

~Starter~

Avocado with Onion Marmalade topped with Quails Eggs,
served with Roasted Vine Tomato, dressed with Rocket Oil

~Main~

Wild Mushroom Risotto cooked with herb stock served with grilled Vegetables,
topped with fresh Parmesan and sliced Black Truffle

Prices

30th December: £45.00

31st December: £87.00

*Sea Bass course supplement: £8.50 (on 30th December only)

~Live Entertainment on New Years Eve~



Les Bouviers

RESTAURANT WITH ROOMS

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Les Bouviers Restaurant with Rooms reserve the right to amend any of the details relating to rooms and menus without prior notice.

All prices quoted are per person and include vat