



## **New Year's Eve Vegan**

### **Velouté Parmentier**

Leek and potato velouté, shaved winter truffle, crispy ratte, vegan cheese

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### **Falafel**

Sweet potato and red chilli falafel, basil pesto, violet artichoke salad, granny smith, confit lemon

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### **Champignons sauvages**

Wild mushrooms risotto, winter black truffle

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### **Aubergine**

Miso glazed Japanese aubergine, courgette gremolata, coconut yoghurt, burnt red pepper purée

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### **Vacherin**

Frozen vacherin, passion fruits, mango, pineapple, white chocolate mousse

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### **Café et petits fours**

Tea, coffee and petits fours

**6 Courses 165.00**

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

A discretionary 15.00% service charge will be added to your bill. All prices include VAT. A cover charge of 2.00 per person will be added to your