

NEW YEAR'S EVE DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT
31 DECEMBER

CAVIAR

"Daurikus" – Thousand Islets Lake
"Txangurro", Brown and Spider Crabs, Pink Grapefruit, Rose

SEA BREAM

The Duchess – Cornwall
Potimarron, Chestnut Mushroom, Piedmont Hazelnut, Douglas Pine

ONION

Cévennes – France
Black Truffle from Périgord, Lomo Ibérico, Fumaison, Sourdough, Lemon Thyme

TURBOT

The Duchess – Cornwall
Rutabega, Razor Clams, Pike Roe, Yuzu Koshō Beurre Blanc

PIGEON "PITHIVIER"

Jean-Jaques Boga – Brittany
Turnip, Whisky, Heather Honey

VACHERIN MONT D'OR

Jura Vaudois – Switzerland
Black Truffle from Périgord, Ratte Potato, Puntarelle, Tardivo

LEMON

Schaller Bâches – La Vallée de la Têt
Celery, Buttermilk

CHOCOLATE

Carupano – Venezuela
Chestnut

EIGHT COURSE MENU **£495 PER PERSON**

*All prices are in Pounds Sterling.
Please note a discretionary service charge of 15% will be added to your bill.
Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.
We will require full prepayment of the menu price upon making reservation which will be non-refundable after. Please note this menu is subject to change.*