



NYE²⁰₂₆

WHITE GALA CELEBRATION

STARTERS

Pumpkin soup *N*

Creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon.

Levantine meatball *D G*

Beef and lamb finished with pomegranate & cherry molasses, served on labneh and parsley.

Lentil & celery root salad *V*

Tender Puy lentils with julienned celery root and fine herbs, dressed with a black truffle vinaigrette.

Onion tart *D G*

Caramelised onions with thyme and Emmental cheese in a crisp buttery tart shell.

Smoked salmon *D F*

Finely sliced smoked salmon with dill, capers, red onion and lemon labneh.

V - Vegan *G* - Gluten *D* - Dairy *N* - Nuts *F* - Fish *S* - Soy

MAIN COURSE (PLATED SELECTION - CHOOSE ONE)

Wagyu beef filet Wellington *D G*

Australian wagyu tenderloin wrapped in mushroom duxelles and puff pastry, served with morel jus demi-glace, winter vegetables and mashed potato purée.

Black cod & spinach tourte *D G F S*

Black cod layered with spinach in a crisp pastry crust, with cream-and-dill velouté miso, winter vegetables and mashed potato purée

Yellow chicken ballotine with morel jus *D*

Free-range yellow chicken finished with morel jus, roasted winter vegetables and mashed potato purée.

Vegetarian wild mushroom & truffle pithivier *D G N*

Pithivier filled with wild mushrooms, chestnuts and caramelised shallots, with madeira reduction, winter vegetables and mashed potato purée.

DESSERT

Chocolate fondant *D G*

Warm molten chocolate cake served with cinnamon crème anglaise and vanilla ice cream.

V - Vegan *G* - Gluten *D* - Dairy *N* - Nuts *F* - Fish *S* - Soy



NYE²⁰₂₆

WHITE GALA CELEBRATION

Vegetarian

STARTERS

Pumpkin soup *D*

Creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon.

Truffle mushroom croquette *D G*

Crispy potato balls filled with mushroom duxelles and melted cheese, served on parmesan sauce.

Lentil & celery root salad

Tender Puy lentils with julienned celery root and fine herbs, dressed with a black truffle vinaigrette.

Onion tart *D G*

Caramelised onions with thyme and Emmental cheese in a crisp buttery tart shell.

Olive dip *D*

Tapenade of green olives, with dill capers, red onion and a touch of lemon labneh, crispy onion

G - Gluten D - Dairy N - Nuts

MAIN COURSE

(PLATED SELECTION - CHOOSE ONE)

Moroccan artichoke & spring pea tajine with lemon-Mandarin essence

A fragrant tajine featuring artichokes, mandarin oranges, lemon confit, green olives, baby potatoes and green peas.

Orzo pasta cacio e pepe *D G*

Orzo pasta with baby marrow and caramelized shallots tossed with pecorino Romano cheese, topped with sumac and wild za'atar crumble.

Vegetarian wild mushroom & truffle pithivier *D G N*

A golden puff-pastry pithivier filled with wild mushrooms, roasted chestnuts, caramelized shallots, and black truffle, served with a madeira reduction.

DESSERT

Chocolate fondant *D G N*

Warm molten chocolate cake served with cinnamon crème anglaise and vanilla ice cream.

G - Gluten D - Dairy N - Nuts