

Elysée

New Year's Menu 2018-19

5-courses - £125 per person

Roasted Pumpkin Soup
Toasted almonds, truffle oil



Goats' Cheese Mousse
Tomato tartare, diced avocado, sesame grissini



Whole Grilled Squid
Filled with barrel-aged feta, basil and sun dried tomato



Carré d'Agneau
Rack of Lamb, parsnip purée, Chantenay carrots, red wine jus



Dark Chocolate Gateau
Dark chocolate sponge layers with dark luxury chocolate cream layers, finished with a chocolate profiterole.

Please ask your waiter for vegetarian options
A Service Charge of 13.5% will be added to your bill