

New Year's
Eve Menu

4 COURSE MENU &
CHAMPAGNE COCKTAIL £50

BOULEVARD Brasserie

Starters

FRENCH ONION SOUP *gruyere cheese and crouton v*

PARMA HAM, FIG, ROCKET MOZZARELLA *mozzarella and honey dressing with fresh basil*

ASPARAGUS TEMPURA *hollandaise v*

ROASTED BUTTERNUT SQUASH & SPINACH SALAD *cherry tomato, cucumber, kalamata olives and toasted sunflower seeds pb*

BAKED BRIE IN FILO *a wedge of brie in filo pastry with cranberry chutney v*

PETIT CASSEROLE OF CLAMS, MUSSELS & CHORIZO

Mains

SEAFOOD RISOTTO *king prawns, mussels, clams, cherry tomatoes, chilli and spinach*

WHOLE GRILLED PLAICE *mixed salad and sauteed new potatoes*

WILD MUSHROOM PENNE *reggio cheese cream sauce v*

ISRAELI COUSCOUS *mediterranean vegetables and tomato sauce pb*

BREADED CHICKEN MILANESE *truffle mayo and fried egg, with a rocket, artichokes, preserved lemon & reggio cheese salad v*

8OZ SIRLOIN STEAK *sauteed spinach, fondant potato and hollandaise sauce*

SLOW ROAST PORK BELLY *mash potatoes, braised red cabbage and apple sauce*

Desserts

CLASSIC CREME BRULEE

APPLE TARTE TATIN *cinnamon ice cream*

VALRHONA CHOCOLATE TART *vanilla ice cream*

RHUBARB & APPLE CRUMBLE *chantilly cream*

SELECTION OF ICE CREAM OR SORBET *in a tulle basket*

FRENCH CHEESE BOARD *(supplement £5)*

Comte, Saint Maure, Fourme D'ambert & Munster with quince jelly & celery

ARRIVAL DRINKS

Bellini, Kir Royale, St Germain Royale,
French 75, Aperol Spritz or
Classic Champagne Cocktail

ARRIVAL CROSTINI

Tomato & Mozzarella
Chicken Liver Parfait

v Indicates vegetarian option *pb* Indicates plant-based (vegan) options

A discretionary service charge of 12.5% will be added to your bill.

Please notify a member of staff if you have an allergy or ask for further allergen information.