

Chez Roux

NEW YEARS EVE DINNER SECOND SEATING

Glass of Taittinger Brut Réserve

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Selection of Canapés

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FIRST COURSE

Scottish Salmon Rillettes

Heritage beetroot and watercress salad

Or

Spiced Duck Breast

Roasted endive, chestnuts, quince

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SECOND COURSE

Orkney Scallop

Scottish langoustine, bisque, potato galette

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MAIN COURSE

Scottish Turbot 'Veronique'

Muscat grapes, tarragon, samphire

Or

Dry-aged Buccleuch Beef Fillet

Gratin dauphinois, Périgord black truffle

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Stichelton, 36 month aged Comté, Vacherin Mont d'Or

Damson jelly, sourdough crackers

DESSERT

Valrhona Chocolate Palet

Caramelised hazelnuts, dacquoise

Or

Taittinger Champagne and Berry Trifle

Vanilla custard, soaked sponge, Chantilly

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Glass of Taittinger Brut Réserve

£300

