

ROUX AT THE LANDAU

NEW YEAR'S EVE DINNER MENU

Selection of canapés

Orkney scallop carpaccio, Meyer lemon, cauliflower

Quail and foie gras ballotine, jerusalem artichoke, black truffle

Poached native lobster, fregola, sauce 'château-chalon'

Roast saddle of venison, beetroot, chestnuts, braised
haunch 'boudin noir'

Baked Vacherin Mont d'Or, ratte potatoes, mustard, grumolo leaf

Jivara jelly, Balvenie whisky and white arabica ice-cream

7 courses including wine pairing

& all other drinks on the evening 295£

If you are allergic or intolerant to any food products, please advise a member of the service team. Information about ingredients is available on request.

All prices are inclusive of VAT.

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