

# BORDELAISE

## NYE MENU

£65 PER PERSON  
£55 PER PERSON (VEGAN)

GLASS OF CREMANT SPARKLING ROSE  
OLIVES TAPENADE AND CROSTINI (VG/G)

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### STARTER

TRUFFLED WHITE ONION VELOUTÉ, GARLIC AND THYMES CROUTONS (V/G)  
HOMEMADE FOIE GRAS TERRINE, FIGS CHUTNEY, BRIOCHE TOAST (G)  
IN HOUSE CURED SALMON, CUCUMBER PUREE, PICKLED RADISH  
VEGAN SPROUT AND LEEK TART, APPLE, CRESS, WALNUT (VG/N)

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### MAIN COURSE

STEAK ROSSINI, DAUPHINOISE POTATO, GREEN BEANS, BORDELAISE JUS  
SEABASS FILET, FENNEL, NEW POTATO, SAMPHIRE, BEURRE BLANC  
GUINEAFOWL, WILD MUSHROOMS, TRUFFLED MASH  
VEGAN ROOT VEGETABLE PIE, QUIONA WINTER SALAD, VEGAN JUS (VG/G)

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### DESSERT

WARM WALNUTS AND CHOCOLATE CAKE, TOFFEE, VANILLA ICE CREAM(N)  
VEGAN BLUEBERRY TART, VEGAN ICE CREAM (VG)  
SELECTION OF 3 FRENCH CHEESES, ONIONS CHUTNEY(G)  
APPLE TARTE TATIN, VANILLA ICE CREAM (G)

[WWW.BORDELAISE.CO.UK](http://WWW.BORDELAISE.CO.UK)

12.5% svc optional will be added to your final bill