CHEZ ANTOINETTE

DELICIOUSLY FRENCH

New Years Eve

£80pp

Glass of Ayala or Chavin Zero BdB (non-alcoholic) on arrival

Starters

Salt-baked celeriac & apple soup gf/vg on request
watercress & winter truffle

Sea trout mi-cuit gf
cauliflower, sea herbs, wild salmon caviar

Foie gras mousse gf on request
toasted brioche, chocolate crumb, lemon caramel

Mains

Monkfish gf
saffron & smoked eel risotto, sauce bordelaise

Baked aubergine gf/vg on request
Stuffed with tomato & onion, whipped crème fraîche, artichoke

Braised Beef Cheek gf
potato sarladaises, wilted chard & Sauce Bordelaise

Desserts

Cheese Platter v/gf on request
served with date chutney and fruit bread
selection of French cheeses

Opéra
hazelnut sponge, chocolate ganache & coffee cream

Mont-Blanc Cake vg
plant-based meringue, blueberry jam & chestnut cream

The team at Chez Antoinette wishes you a Bonne Année 2026!

v: vegetarian vg: vegan gf: non-gluten containing recipe

More options available on request. For any dietary requirements please ask your waiter. An optional 12.5% service charge will be added to your bill.

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