

# Le Réveillon at



## England vs France: New Year's Eve Dinner

### Les apéritifs

"Death in the Wine Bar" Cocktail: Absinthe and Champagne or English Sparking £14  
Roc Ambulle Pink Pet Nat £8.5 Champagne Deville Blancs de Noirs £12

### Bienvenue!

French Pet Nat & Amuse Bouches as you arrive  
(Black Olive Palmier and Tartine of Cream Cheese & Caviar)

### Un//One

Steak Tartare of Chopped Sussex Wagyu, Sauce Tartare, Pommes Gaufrette  
**Wine match:** Davenport Diamond Fields Pinot Noir, 2021, Rotherfield, East Sussex

### Deux//Two

Gin-Cured English Channel Mackerel, Horseradish Cream, Salted Cucumber, Watercress  
**Wine match:** Gerard Tremblay Chablis, 2020, Burgundy, France

### Trois//Three

Wild Mushroom, Truffle and Champagne Veloute, Artichoke Crisps  
**Wine match:** Tillingham White Field Blend, 2021, Rye, East Sussex

### Quatre//Four

Sussex Venison Bourguignon, Honey Glazed Carrot, Pan Haggerty  
**Wine match:** Thierry Germain Saumur-Champigny, 2020, Loire, France

### Cinq//Five

Crottin de Chavignol Goat's Cheese, Saffron Bread Crackers, Griottine Cherries  
**Wine match:** Ham Street Skin Contact Field Blend, 2022, Ashford, Kent

### Six//Six

"TrEiffel": Pear Jelly, Sherry-Soaked Sponge, Crushed Macaroons, Chantilly Cream  
**Wine match:** Monbazillac Jour Des Fruits Noble Rot, Bordeaux, France

### Au Revoir!

English Eau de Vie & Petits Fours as we welcome in New Year

**Six course tasting menu plus welcome fizz, amuse bouches, eau de vie and petit fours** £120

**Add six course wine pairing flight of half English and half French premium wines** £45