



LA CUISINE DE MAMIE & JEAN

NEW YEAR'S EVE DINNER
WEDNESDAY, 31ST DECEMBER 2025

TO BEGIN WITH

DUCK FOIE GRAS, GINGERBREAD & QUINCE CHUTNEY

STARTER

SCALLOP VOL-AU-VENT WITH YELLOW WINE

MAIN COURSES

TURBOT WITH CAVIAR & CHAMPAGNE



SADDLE OF VENISON, BLACK TRUFFLE & PRESERVED SALSIFY

CHEESE

MONT D'OR, BLACK TRUFFLE

DESSERT

BARLEY VELVETY MOUSSE

TO CONCLUDE

APPLE, ICED MINT

MINERAL WATER
HOT DRINK

€470

CHAMPAGNE & WINES

CHAMPAGNE - BILLECART SALMON - BLANC DE BLANCS OR ROSÉ
CHASSAGNE-MONTRACHET 1^{ER} CRU MORGEOT - LABRUYÈRE-PRIEUR - 2018
SAINT-ESTÈPHE - PAGODES DE COS - CHÂTEAU COS D'ESTOURNEL - 2014
CHAMPAGNE - VEUVE-CLICQUOT - VINTAGE - 2012

€170

Prices are shown in euros
including VAT and a 5 %
employee contribution.

Please note the hotel cannot
accept payment by cheque.

 *Dorchester Collection*

Our game and beef is
sourced from France, England
and the Netherlands. Our poultry is
from France.

If you have any allergies
or intolerances, please let us
know upon ordering.