

FRENCHIE

COVENT GARDEN

NEW YEAR'S EVE AT FRENCHIE

7-COURSE TASTING MENU

*A 7-course tasting menu lovingly created by Gregory Marchand and the FRENCHIE team
inspired by the days freshest, most exciting seasonal produce*

A Nibble to Start

Diver Caught Scottish Scallop Carpaccio / Citrus / Duck Skin / Hazelnuts

Foie Gras / Mulled Wine / Ginger Bread

Mushroom Ravioli / Miso Beurre Blanc / Black Truffle

Hot Smoked Banka Trout / Crème Fraiche / Caviar / Potato Crumb

Carrot Wrapped Venison / Lentils / Parsnip / Juniper

Meyer Lemon / Liquid Shortbread / Rosemary / Kalamata olives

Frenchie Banoffee / Nutmeg / Pecan

£140

Wine Pairing available £70

*Six glasses of 100 ml carefully selected by our Sommelier Team
highlighting the best of the wine World's small, artisanal & eco-friendly producers*

*All allergen information is available on request. All prices are including current VAT rate.
A discretionary 12.5% service charge will be added to the bill*

FRENCHIE

COVENT GARDEN

NEW YEAR'S EVE AT FRENCHIE

VEGETARIAN 7-COURSE TASTING MENU

A 7-course tasting menu lovingly created by Gregory Marchand and the FRENCHIE team

inspired by the days freshest, most exciting seasonal produce

A Nibble to Start

Beetroot Carpaccio / Sorrel Emulsion / Quinoa / Pomegranate

Roasted Pear / Smoked Ricotta / Chestnuts / Citrus

Mushroom Ravioli / Miso Beurre Blanc / Black Truffle

Salsify Tagliatelle / Keen's Cheddar & Vin Jaune Sauce / Smoked Egg Yolk

Roasted Carrots / Tarragon / Feta Cream / Kumquats

Meyer Lemon / Liquid Shortbread / Rosemary / Kalamata olives

Frenchie Banoffee / Nutmeg / Pecan

£120

Wine Pairing available £70

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