

# FRENCHIE

COVENT GARDEN

**NEW YEARS EVE 2021**

Frenchie Covent Garden

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# NEW YEAR'S EVE 2021 MENUS

*"Our menu is lovingly created by Greg Marchand and the Frenchie team using seasons freshest ingredients."*

## NEW YEAR'S EVE AT FRENCHIE REGULAR 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 Glass of Champagne

Nibbles to Start

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Orkney Scallops / Roe Sabayon / Black Winter Truffle / Dashi

Duck Foie Gras Pressé / Tamarind / Blood Orange / Gingerbread Crumble

Salsify Tagliatelle / Keen's Cheddar & Vin Jaune Sauce / Confit Egg Yolk / Black Winter Truffle

Confit Trout / Cauliflower / Smoked Beurre Blanc / Bergamot / Petrossian Caviar

Venison Pithivier / Trompette de la Mort / Celeriac

Brillat-Savarin Cheese / Black Winter Truffle

Jerusalem Artichoke Mont blanc / Yuzu Sherbet

£170

Wine Pairing available £80

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

## 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 Glass of Champagne

Nibbles to Start

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King Oyster Mushrooms / Vin Jaune Sabayon / Buckwheat Dashi / Black Winter Truffle

Beetroot Terrine / Blood Orange / Tamarind

Salsify Tagliatelle / Keen's Cheddar Sauce / Confit Egg Yolk / Black Winter Truffle

Mimolette Agnolotti / Delica Pumpkin / Chestnuts

Celeriac Dauphinois Pithivier / Root Vegetables

Brillat-Savarin Cheese / Black Winter Truffle

Jerusalem Artichoke Mont Blanc / Yuzu Sherbet

£150

Wine Pairing available £80

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

## TERMS AND CONDITIONS

*All reservations for New Year's Eve at Frenchie Covent Garden, are made upon and are subject to the following Terms and Conditions and no variation therefore will be accepted unless agreed in writing with Frenchie Covent Garden. The Client providing Credit Card details via sent secure automated link when confirming the booking will confirm acceptance of Frenchie Covent Garden Terms and Conditions.*

### **Confirmation of booking:**

Bookings will only be regarded as confirmed by you providing Credit Card details via sent secure automated link. Once Credit Card details are provided, booking will be confirmed. By providing the Credit Card details you agree with our Terms and Conditions policy for the booking.

### **Cancellations:**

In the unfortunate circumstances that the Client has to cancel the confirmed booking at any time prior to the event the following conditions apply:

- For New Year's Eve bookings, cancellation policy is 5 working days, if cancelled after charge of the full menu price will incur.

### **Final numbers and no shows:**

We ask that final numbers be confirmed no later than 5 working days in advance of your reservation by email. Should your numbers drop within 5 working days prior to the booking we will charge the full menu price for the last confirmed number.

### **Final payment:**

We require all bills to be settled in full at the end of the dinner. We are not able to offer account facilities. If the client is unable to settle the bill on the day, the balance will be charged to the credit card details taken for confirmation.

### **Availability**

All bookings are subject to availability.

#### **Early Bird New Year's Eve Menu Options:**

*(Bookings from 5:30pm until 6:00pm)*

7-course Regular Tasting menu £150 / Wine Pairing £80 per person

7-course Vegetarian Tasting menu for £130 / Wine Pairing £80 per person

#### **New Year's Eve Menu Options:**

*(Bookings from 6:00pm until 10:00pm)*

7-course Regular Tasting menu £170 / Wine Pairing £80 per person

7-course Vegetarian Tasting menu for £150 / Wine Pairing £80 per person

