

Petit Ermitage

New Year's Eve

DECEMBER 31, 2024
185-



amuse-bouche

first course

THE ENGLISH GARDEN *VG|GF

TENDER LETTUCE, ASPARAGUS, PEAS, CHERRY TOMATO, ENGLISH CUCUMBER, RADISH,
TARRAGON, CHIVES, MINT, OLIVE OIL, LEMON

second course

EGGS HALIFAX *GF

POACHED DUCK EGGS, SMOKED SALMON, ASPARAGUS, PEAS, CAVIAR

VEGETARIAN OPTION AVAILABLE

third course

SUNDAY ROAST *GF

NEW YORK ROAST, POMME PUREE, PEAS, CARROTS, CIPOLLINI ONION, BLACK
TRUFFLE, GLUTEN FREE YORKSHIRE PUDDING, BORDELAISE SAUCE

VEGETARIAN OPTION AVAILABLE

dessert

STRAWBERRY ETON MESS *V|GF

STRAWBERRY, SWEET CREAM, CRUSHED MERINGUE, BERRY COULIS

