

TRATRA

New Year's Eve Menu 2017

Canape Selection Served at Boundary Rooftop

Saumon fumé
Smoked Salmon

Caviar d'aubergine
Caviar of Aubergine

Remoulade de Crabe
Crab Remoulade

Fromage du Chevre
Goat's Cheese Mousse

Poulpe et Chorizo
Octopus and Chorizo Skewers
Served hot

Poulet Tzatziki
Chicken Skewers and Tzatziki
Served hot

Dinner
Served at Tratra

Entrée
Starters to Share

Charcuterie pour la table
Charcuterie for the table

Accras du Morue, Rouleau de Printemps
Salt Cod Fritters and Vegetable Rolls

Plat
Choice of Main

Onglet du Boeuf, Panisse aux Herbes, Beurre d'Escargot
Onglet of Beef, Herb Panisse, Snails and Parsley Butter

Poulet Noir, Champignons Sauvage
Black Leg chicken with Wild Mushrooms

Bourride de Lotte, Petit Legumes
Monkfish Bourride with Seasonal Vegetables

Homard Thermidor, Frites Maison
Lobster Thermidor with Chunky Chips

Potimarron Roti, Champignon et Crème d'Ail
Roasted Pumpkin with Wild Mushrooms and Garlic Cream

Desserts to Share

Pavlova aux Fruits Exotiques
Pavlova of Exotic Fruits

Fromage pour tous
Cheese selection

Notes

- £50.00 deposit payment per person required in advance to secure booking.
- All pre-paid deposits are deducted from final bill on New Year's Eve with the remaining menu cost per head, determined at booking, is cleared on departure.
- Starters and desserts are to share and presented to the table accordingly.
- No pre-order is required, guests are welcome to make their main course selections upon seating.
- Please notify us of any specific dietary requirements or allergies.