

New Year's Eve

2019

DINNER MENU

GLASS OF CHAMPAGNE

Mise en bouche
SPICY HUMMUS
MINI FRIED KEBBEH

Mezza
AUBERGINE PUREE

Char-Grilled aubergines blended with garlic, sesame paste and lemon juice. (V)

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CRISPY CHEESE FILO

Filo pastry stuffed with a mixture of Halloumi, feta and Kashkaval, onions and herbs. (V)

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PRAWNS AND ASPARAGUS

Grilled prawns and asparagus with lemon sauce.

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CHICKEN LIVER

Sauteed chicken liver with shallots, capsicum, tomato, flambéed with lemon and pomegranate molasse.

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FATTOUSH SALAD

Lettuce, Cherry tomatoes, cucumber, mint, radish, seasoned with olive oil vinaigrette. (V)

Main courses

MEDAILLON DE BOEUF

Medallions of beef fillet, flambéed topped with creamy sauce

or

ROASTED SEA BASS FILLET AU BEURRE BLANC

Roasted sea bass fillet, served with wild mushrooms, topped with a creamy, buttery dill sauce.

or

AUBERGINES GRATINÉES

Baked aubergines, asparagus, potatoes, chickpeas and plum tomato sauce topped with cheese

MAIN COURSES ARE SERVED WITH A SELECTION OF VEGETABLES

Dessert

SELECTION OF BAKLAWA
STRAWBERRIES AND CHOCOLATE

Reservations highly recommended

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