

RESTAURANT • SAUTERELLE

SAMPLE EVENING STANDARD MENU

Celeriac velouté, vanilla quince, rye bread crouton

Winter beetroot salad, goat's cheese mousse, toasted pumpkin seeds

Potato and ham hock salad with grilled chicory, mustard dressing

Jerusalem artichoke risotto, wild mushroom, truffle cream

Roast Icelandic cod, braised butter beans, Iberico chorizo, red pepper dressing

Slow cooked Devonshire lamb shoulder, haricot blanc, polenta herb crust, rosemary juices

Iced chestnut parfait, winter berry sorbet, chestnut biscuit

Deconstructed white chocolate and pistachio cheesecake, apple sorbet

Pineapple ravioli, passion fruit and mango jelly, coconut sorbet

**3 courses for £20
including a glass of Perrier-Jouet champagne**

To enjoy this offer you will either need an Eros Card or 2 printed tokens from the Evening Standard. Tokens will be printed in the Standard daily until 13 February 2009.

Please present your Eros Card or 2 tokens when you arrive at the restaurant.
Available 5 January to 13 February 2009, subject to availability.
Includes VAT at 15%. A discretionary service charge of 12.5% will be added to your bill