







CHRISTMAS DAY

Make it even merrier!!



LA PLANCHE DE NOËL

Large Sharing Christmas Board with:

-  Potted crab, clementine & pine nuts
-  Cauliflower cream & smoked salmon
-  Crispy scallop, mushroom & black truffle cream
-  Foie gras terrine, ginger bread & pear chutney



DORADE

Sea bream, Jerusalem artichoke purée, chestnut & cranberry jus

Or

DINDE

Roasted canon of turkey, pumpkin & Cevenne onion gratin, cranberry & parsley sauce

Or

RISOTTO

Fresh black truffle risotto



SOUFFLÉ

Pistachio & raspberry soufflé

Or

FONDANT CHOCOLAT

Chocolate fondant, vanilla ice cream



£52

Vegetarian & Vegan options menu also available



NEW YEAR'S EVE

2018's last feast

Amuse-bouche

CREVETTE

Prawns "croustillante", sweet & spicy deep

Entrées

FOIE GRAS

Quail "ballotine", foie gras, lamb lettuce salad & black truffle

Poisson

CABILLAUD

Cod tournedos, chorizo cream, potato chips, scallops & mussels salad

Plat principal

BEEF

Fillet of beef, black truffle sauce, roasted chervil roots purée

Fromage

CROTTIN FRAIS

Roasted "crottin", honey sablé, baby leaves, dry apricot & almond dressing

Dessert

MARRON & CHOCOLAT

Chestnut & chocolate gateau, chocolate ice cream

£64

(A 12.5% discretionary service charge applies)

Pricing includes VAT at 20%

