

CHRISTMAS EVE DINNER

FIVE-COURSES MENU £220

" Sprouts taste better with champagne."

CANAPÉS

Langoustine cocktail tart
Quail egg truffle barquette (v)
Goose liver, cherry, pain d'épices

FIRST COURSE

Smoked salmon, potato rösti, crème fraîche, caviar
Heritage beetroot, Golden Cross, walnuts (v)
Guinea fowl terrine, pear & saffron chutney
Shellfish cocktail, Marie Rose

INTERMEDIATE COURSE

Truffle & ricotta agnolotti (v)
Hand-caught scallops, Oscietra caviar
Prosciutto San Daniele, melon

MAIN COURSE

Lobster Thermidor
Fillet of beef, pommes Anna
Dover sole Veronique
Guinea fowl, braised lentils
Wild mushroom orzo, black truffle (v)

SIDES FOR THE TABLE

Roast potatoes, pigs in blankets,
sprouts & chestnuts, glazed carrots

PUDDINGS

Croquembouche, Tahitian vanilla parfait, caramel sauce
(to share)
Sherry trifle
Champagne panna cotta
Viennetta, coffee, chocolate, vanilla
Petite fours



If you have a food allergy or intolerance, please inform a member of our team on ordering.
A discretionary 15% service charge will be added to your bill. All prices include VAT.