

# Lunch

FRIDAY DECEMBER 25, 2020

NV *Champagne*  
L'Ouverture  
Savart

Cauliflower velouté,  
sea scallops, gold caviar

2016 *Alsace grand cru*  
Altenberg de Bergheim  
Loew

Duck foie gras terrine,  
artichoke, tuber melanosporum

2013 *Chassagne-Montrachet 1<sup>er</sup> cru*  
Champs Gains  
P. Pillot

Scottish langoustine,  
Jerusalem artichoke and red shiso

2010 *Saint-Julien*  
Château Lagrange

Fillet of turbot,  
pumpkin condiment, sunflower seeds

2006 *Sauternes*  
Château Climense  
served from a magnum

'Jaune des Landes' capon  
truffled 'caillettes', cranberries

Yule log our way

£360

Our menu contains allergens.  
If you suffer from a food allergy or intolerance please let a  
member of the restaurant team know upon placing your order.