

Wine

Rheinhessen
QBA Riesling - Schatzel
2014

Vin de Pays d'Oc
Petit Trélans - A. Chabanon
2015

Meursault
Petit Charrons - B. Millot
2014

Sonoma Coast
Pinot Noir - La Crema
2013

Sauternes
Petit Guiraud
2013
Served from a double magnum

Christmas lunch

Duck foie gras terrine,
pumpkin and ginger chutney, toasted brioche

Scottish sea scallop, caviar and citrus vinaigrette

Lobster chowder, wild mushrooms and tarragon

Black Norfolk turkey breast,
seasonal vegetables, roast potatoes,
cranberry and bread sauce

Christmas pudding

Chestnut and cherry yule log

£245 PER PERSON, INCLUDING WINE PAIRING