



Festive Menu

Escargots

Burgundian Petits Gris snails, garlic and parsley butter

Saumon fumé

London oak smoked salmon, condiments, Melba toast

Tortellini à la truffe noire

Winter black truffle and ricotta tortellini, parmentier espuma, croutons

Huitres

Five Colchester rock oysters, lemon, rye bread

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Chevreuil

Haunch of wild roe deer, parsnip purée, wilted spinach, chestnuts, coco nibs, grand veneur sauce

Saumon

Seared fillet of Atlantic salmon, prawn and South Devon crab risotto, Avruga caviar

Tarte au Comte

Comte cheese tart, wilted leek compote, green apple, lamb's lettuce and frisee salad, black truffle dressing

Christmas Turkey

Supplement 6.00 per person

*Roasted crown and braised leg of organic Suffolk Bronze turkey
roast potatoes, Brussels sprouts, carrots, glazed chestnuts, Perigourdine sauce*

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Crème brûlée

Cinnamon crème brûlée, lemon madeleines

Bûche de Noël

Frozen chestnut and white chocolate Christmas Yule log parfait

Pain d'épices

Warm gingerbread sponge, maple and custard cream, caramelised pecan and bourbon ice cream

Fondant aux chocolat

Warm dark chocolate fondant, pistachio ice cream

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Sélection de fromages

Supplement 8.00 per person

Beillevaire French farmhouse cheeses, Williams pear chutney

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Coffee, tea and handmade truffles

3 Courses 54.00

Before ordering please speak to our staff about any food allergies and intolerances

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. A discretionary 12.5% service charge will be added to your bill. All prices include VAT A cover charge of 2.00 per person will be added to your bill