



Festive Menu

Escargots

Burgundian Petits Gris snails, garlic and parsley butter

Saumon fumé

London oak smoked salmon, condiments, Melba toast

Agnolotti à la truffe noire

Winter black truffle and mushroom agnolotti, parmentier espuma, croutons

Crevette

Six Bouquet prawns, mayonnaise, lemon wedge

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Chevreuril

Haunch of wild roe deer, parsnip purée, red cabbage, chestnuts, coco nibs, grand veneur sauce

Saumon

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

Tarte au Comté

Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing

Christmas Turkey

*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

Vanilla 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 60.00

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 15.00% 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