



Festive Menu

Escargots

Burgundian Petits Gris snails, garlic and parsley butter

Saumon fumé

London oak smoked salmon, crème fraîche, Melba toast

Tortelloni à la truffe noire

Winter black truffle and mushroom Tortelloni, parmentier espuma, croutons

Poulpe

Teriyaki glazed octopus, houmous, confit lemon, chorizo and chickpea salad, coriander dressing

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Chevreuril

Haunch of wild roe deer, parsnip purée, red cabbage, fondant potato, Devil sauce

Saumon

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

Tarte au Comte

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, black truffle, chestnut and veal stuffing, Perigourdine sauce*

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Crème brûlée

Vanilla crème brûlée, lemon madeleines

Bûche de Noël

Frozen raspberries 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 10.00 per person

Beillevaire French farmhouse cheeses, Williams pear chutney

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Coffee, tea and handmade truffles

3 Courses 70.00

If you have any food allergies or intolerances, please speak to your waiter before ordering.

Please be aware that traces of allergens used in our kitchen may be present.

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