

WINTER SUNDAY LUNCH

A TIMELESS CLASSIC

OCTOBER & NOVEMBER 2024 | JANUARY TO MARCH 2025

£185.00 PER PERSON

*** Sample Menu ***

STARTERS

Foie gras poêlé, dattes et citron confit, sauce au vin de banyuls et chocolat
Pan fried foie gras with dates and confit lemon, chocolate scented banyuls wine sauce

or

*Noix de Saint-Jacques des Orcades snackée au citron vert et maïs doux,
sauce vadouvan*

Seared Orkney scallop with lime and sweetcorn,
vadouvan sauce

MIDDLE COURSE

*Filet de raie pochée à la Grenobloise, champignons de Paris et salsifis,
sauce crèmeuse au beurre noisette*

Poached skate wing Grenobloise style with button mushrooms and salsify,
brown butter creamy sauce

MAIN COURSE

*Châteaubriand de boeuf d'Angus rôti, tarte tatin aux échalotes,
sauce bordelaise et béarnaise (pour 2 personnes)*

Roasted Angus beef Châteaubriand, shallot tart tatin,
bordelaise and bearnaise sauce (for 2 people)

DESSERT

Assortiment de trois desserts gourmands
A selection of three mouth-watering desserts

Café ou thé et mignardises
Coffee or tea and mignardises

£15.00

Price inclusive of VAT, but exclusive of a discretionary 12.5% service charge. This menu must be taken by the whole table.

An alternative vegetarian main course will be available on the day.

If you wish to swap a course for an a la carte dish there is a £20.00 supplement.

Prices subject to change without notice.