

FESTIVE MENU

THE SPIRIT OF CHRISTMAS

WEDNESDAY, THURSDAY, FRIDAY THROUGHOUT DECEMBER

£185.00 PER PERSON

*** Sample Menu ***

STARTERS

Coeur d'artichauts Lucullus

Artichoke heart garnished with foie gras and chicken mousse, truffle and madeira sauce

or

*Carpaccio de saumon Loch Duart aux algues marines et graines de tournesol,
salade de chou-rave et radis, émulsion de potiron*

Loch Duart salmon carpaccio with seaweeds and sunflower seeds,
kohlrabi and radishes, pumpkin emulsion

MIDDLE COURSE

Quenelle de brochet à la lyonnaise

Traditional pike quenelle with langoustine tails

MAIN COURSES

Suprême de caneton fermier de Merrifield rôti, châtaignes et panais, jus porto rouge aux airelles

Roasted Merrifield Farm duck breast, chestnuts and parsnip, red port jus with cranberries

or

Filets de sole limande pochés à la Dieppoise

Poached lemon sole fillets with mussels and brown shrimps, Dieppoise sauce

DESSERT

Bûchette chocolat caraïbe et Baileys, glace aux pistaches de Bronte

Caraïbe chocolate and Baileys entremets with Bronte pistachio ice cream

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. (excludes *Lobster medallions, monkfish for two, and Angus beef fillet*)

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. A Vegetarian option will be available on the day.