

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. Prices subject to change without notice.

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.

(excludes Lobster medallions, Sole and Veal for two)