

Christmas Day Menu 2019

Warm Vacherin Mont d'Or gougères

Crispy artichoke, smoked cod's roe, pork floss

Black truffle & pumpkin tart, aged Gouda

Dorset crab

green apple, avocado, wasabi

Wild turbot

hand-rolled garganelli, chanterelles, aged parmesan

Beef Wellington

salsify, red wine, truffle

Clementine

cranberry, pistachio, pink peppercorn

Chocolate

salted caramel, Madagascar vanilla, warm chocolate sauce

Christmas pudding ice cream

Moët Hennessy truffles

100.00

(sample menu)

Prices include VAT at 20%.

A discretionary 12.5% service charge will be added to your total bill.

We are happy to provide information pertaining to allergies & intolerances upon request

**Consuming raw & unpasteurised food may increase your risk of foodborne illness*