

CHRISTMAS DAY MENU 2019

THREE COURSES | £95

Amuse bouche

TOPINAMBOUR

Jerusalem artichoke velouté
scallop & black truffle

HAMACHI

Citrus-cured Hamachi, dill, smoked crème fraîche
crispy potatoes & Oscietra caviar

TARTELETTE DE FOIE GRAS

mulled wine-marinated foie gras tart
hazelnut & quince

RISOTTO À LA TRUFFE NOIRE

Carnaroli rice, shaved black truffle, parmesan
• £10 supplement
• £25 extra course

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RAVIOLES

Tomme de Savoie cheese ravioli
confit & crispy root vegetable

ST-PIERRE

pan-roasted John Dory, celeriac
black trumpet & Normande sauce

GALANTINE DE DINDE

roasted turkey ballotine,
Brussels sprouts & sweet potato
cranberries, stuffing & gravy

FILET DE BŒUF ROSSINI (suppl. £10)

pan-roasted beef fillet, seared foie gras, brioche
black truffle & Madeira sauce

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MONT BLANC

chestnut mousse, blackcurrant compote & financier

ROYAL AU CHOCOLAT

Manjari chocolate mousse
almond dacquoise & praline

VACHERIN

exotic fruit vacherin, meringue & lime sorbet

SEASONAL CHEESE PLATE

- £5 supplement
- £10 extra course



All prices include vat and are subject to a
discretionary service charge of 12.5%

if you have any dietary requirements, we have detailed allergen information on
all main items. kindly note that our dishes are not produced in an entirely allergen
free environment.