

CHRISTMAS DAY CHILDREN MENU

THREE COURSES | £45

AVAILABLE FOR CHILDREN UNDER 13

SOUPE DE POTIRON

squash soup, truffle marshmallow, pumpkin seeds

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## **DÉGUSTATION DE DINDE**

turkey breast, leg galantine, white pudding  
sage stuffing, brussels sprout fondue  
sweet potato, cranberry compote

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“LA” BUCHE EXOTIQUE

Coconut dacquoise, mango gel, roasted pineapple
Coconut mousse, passion fruit sorbet

BON APPÉTIT ET JOYEUX NOËL

EXECUTIVE CHEF – JOHN BARBER

PASTRY CHEF – ALEXIS GORCZEWSKI

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

if you have any dietary requirements, we shall be delighted to assist you with detailed allergen information on all dishes
& drinks on our menus.
kindly note that our dishes are not produced in an entirely allergen free environment.

