

CHRISTMAS DAY PRIX FIXE MENU

THREE COURSES | £90

SOUPE DE CHÂTAIGNE

roasted chestnut & celeriac soup
foie gras, cognac, pastry lattice

SAUMON FUMÉ

horseradish crème fraîche, buckwheat-seaweed toast
dill, salmon roe

PÂTÉ EN CROÛTE

pheasant, pork tender loin, foie gras, black truffle
huckleberry chutney

RISOTTO À LA TRUFFE NOIRE

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

PÂTES FRAÎCHES

home-made gnocchetti, cep mushrooms cream
broccolini & parmesan

BALLOTINE DE SOLE

stuffed Dover sole, herb crust, parsnip
Charlotte potato, saffron velouté

DÉGUSTATION DE DINDE

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

DUO DE BŒUF

roasted beef fillet, braised feather blade
spinach subric, gratin Dauphinois, confit shallot, red
wine jus

“LE” CHRISTMAS PUDDING

traditional Christmas pudding, currants, mixed peel,
spiced fruit, Brandy sauce

L'ORANGE CHOCOLATE

pecan praline croustillant, orange jelly, chocolate
mousse, pecan ice cream

HOT & COLD EXOTIK

roasted pineapple, Nangbo mango cremeux,
coconut crumble, passion fruit sorbet

SEASONAL CHEESE PLATE

- £5 supplement
- £10 extra course

BON APPÉTIT ET JOYEUX NOËL

