

CHRISTMAS DAY PRIX FIXE MENU

THREE COURSES | £88.00

SOUPE DE POTIRON

Squash soup, truffle marshmallow, pumpkin seeds

SAUMON MARINÉ

House-gin cured salmon, dill cucumber
horseradish cream

PÂTÉ EN CROÛTE

Pork tender loin, foie gras, black truffle
chantrelle, morel, cepe mushrooms

RISOTTO À LA TRUFFE BLANCHE

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

PÂTES FRAÎCHES

Home-made spaghetti, mushrooms
spinash, black truffle & parmesan

BLANQUETTE DE LA MER

Monkfish, scallop, lobster, brown shrimp
baby vegetables, riesling cream sauce
• £5 supplement

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
shallot, potato fondant, carrot purée, beef jus

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“LE” CHRISTMAS PUDDING

Traditional Christmas pudding, currants, mixed peel,
spiced fruits, brandy sauce

“LA” BUCHE

chocolate mousse, feuilletine
orange marmalade, choco biscuit

SEASONAL CHEESE PLATE

- £5 supplement
- £10 extra course

BON APPÉTIT ET JOYEUX NOËL

EXECUTIVE CHEF ~ THOMAS PIAT



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