

## **Festive Menu 2020**

Champagne Blanc de Blancs, Vve Fourny et Fils, Brut, Vertus

**The Truffle (c.1500)**

*Mushroom parfait & grilled bread*

2017 Grüner Veltliner Smaragd, 'Kellerberg', Domaine Wachau, Austria

\* \* \*

**Sherried Scallop (c.1970)**

*Smoked cauliflower, cauliflower cream, grilled shiitake & Sherry*

2017 St. Aubin 'La Princée', Hubert Lamy, Burgundy, France

\* \* \*

**Powdered Duck Breast (c.1850)**

*Braised & grilled red cabbage, spiced umbles & pickled cherries*

2016 Agiorgitiko, Gaia Estate, Nemea, Greece

\* \* \*

**Smoked Walnut Mousse (c.1600)**

*Gingerbread ice cream, salted caramel & mulled wine poached  
pear*

2005 Madeira Boal, Colheita, H. M. Borges, Portugal

or

**Tipsy Cake (c.1810)**

*Spit roast pineapple*

2017 Beerenauslese, Umathum, Burgenland, Austria

**Tea & Coffee**

**Mince Pie**

**Four-Course Menu £145**

**Wine pairing £89**

Please kindly note this menu should be selected by the whole party

Please inform us of any allergies  
& ask for further details of dishes that contain allergens

Please note all prices include VAT at the current rate.  
A discretionary service charge of 13.5% will be added to your bill.

## Pescatarian Festive Menu 2020

Champagne Blanc de Blancs, Vve Fourny et Fils, Brut, Vertus

The Truffle (c.1500)

*Mushroom parfait & grilled bread*

2017 Grüner Veltliner Smaragd, 'Kellerberg', Domaine Wachau, Austria

\* \* \*

Sherried Scallop (c.1970)

*Smoked cauliflower, cauliflower cream, grilled shiitake & Sherry*

2017 St. Aubin 'La Princée', Hubert Lamy, Burgundy, France

\* \* \*

Powdered Duck Breast (c.1850)

*Braised & grilled red cabbage, spiced umbles & pickled cherries*

2016 Agiorgitiko, Gaia Estate, Nemea, Greece

\* \* \*

Smoked Walnut Mousse (c.1600)

*Gingerbread ice cream, salted caramel & mulled wine poached  
pear*

2005 Madeira Boal, Colheita, H. M. Borges, Portugal

or

Tipsy Cake (c.1810)

*Spit roast pineapple*

2017 Beerenauslese, Umathum, Burgenland, Austria

Tea & Coffee

Mince Pie

Four-Course Menu £145

Wine pairing £89

Please kindly note this menu should be selected by the whole party

Please inform us of any allergies  
& ask for further details of dishes that contain allergens

Please note all prices include VAT at the current rate.  
A discretionary service charge of 13.5% will be added to your bill.

## Vegetarian Festive Menu 2020

Champagne Blanc de Blancs, Vve Fourny et Fils, Brut, Vertus

**The Truffle** (c.1500)

*Mushroom parfait & grilled bread*

2017 Grüner Veltliner Smaragd, 'Kellerberg', Domaine Wachau, Austria

\* \* \*

**Rice & Flesh** (c.1390)

*Saffron, beetroot & amaranth*

2017 St. Aubin 'La Princée', Hubert Lamy, Burgundy, France

\* \* \*

**Roast Cauliflower** (c.1660)

*Caramelised cauliflower macrows & smoked shiitake dressing*

2016 Agiorgitiko, Gaia Estate, Nemea, Greece

\* \* \*

**Smoked Walnut Mousse** (c.1600)

*Gingerbread ice cream, salted caramel & mulled wine poached  
pear*

2005 Madeira Boal, Colheita, H. M. Borges, Portugal

or

**Tipsy Cake** (c.1810)

*Spit roast pineapple*

2017 Beerenauslese, Umathum, Burgenland, Austria

Tea & Coffee

Mince Pie

**Four-Course Menu £145**

**Wine pairing £89**

Please kindly note this menu should be selected by the whole party

Please inform us of any allergies  
& ask for further details of dishes that contain allergens

Please note all prices include VAT at the current rate.  
A discretionary service charge of 13.5% will be added to your bill.