



FESTIVE MENU

STARTERS

Celeriac soup, smoked aubergine & pine nut pastilla, mint oil

Beetroot cured salmon, goat's curd, hazelnut & lemon

Ham hock terrine, piccalilli purée, mustard mayonnaise, sour dough crisp

Grilled Scottish scallops, monkfish dumpling, mussel,
chorizo tortelloni, beurre blanc
£8 supplement

MAINS

Cauliflower polenta, romanesco, broccolini, chestnut mushrooms,
carrot purée, pea & pickled garlic pesto

Stone bass fillet, white onion & truffle risotto, broad beans,
pickled samphire, butternut squash

Butter roasted turkey breast, chestnut stuffing croquette,
sweet potato purée, green beans

Braised venison, Alsace bacon & baby onion pie,
buttered peas & carrots, cavolo nero
For two, £10 supplement

DESSERTS

Bûche de Noël

Chocolate mousse, confit orange, almond sablé, orange & lime ice cream

Christmas toffee pudding, pecan praliné, crème d'Isigny

Selection of cheese, Espelette & red onion confit peanut tuile

39 per person

49 per person with a glass of Champagne



THANKSGIVING MENU

THURSDAY 22ND NOVEMBER

STARTER

Cajun seafood, bacon & potato chowder,
Maryland crab cake

MAIN COURSE

Turducken with chestnut & cranberry stuffing,
mash & greens

DESSERT

Sweet potato & vanilla pie, maple syrup,
pecan butter ice cream

£35 per person

Food allergy advice. We welcome enquiries from our guests who wish to know whether any meals contain particular ingredients.
Price includes VAT. A discretionary 12.5% service charge will be added to your bill.



CHRISTMAS MENU

Amuse-Bouche

Lobster croquette with thermidor foam

STARTER

Red wine braised octopus, black olive, roast tomato & rocket salad

or

Foie gras ballotine, Membrillo, black truffle honey, brioche

FIRST COURSE

Scottish scallops, pumpkin tortellini, sage & almond noisette

or

Welsh lamb Wellington, pea purée, girolle sauce

MAIN COURSE

Butter roasted turkey breast, chestnut stuffing croquette, sweet potato purée, green beans,
Brussel sprouts, cranberry jus

or

Roast halibut fillet, white onion & vanilla risotto, lobster bisque butter sauce

CHEESE

Truffle brie, Espelette & red onion confit, peanut tuile

£9 supplement

DESSERT

Chocolate croquant façon millefeuille

Chocolate biscuit, chocolate mousse, lemon jelly, cinnamon chiboust cream

or

Clementine in bloom

Sablé Breton biscuit, poppy jelly, clementine sorbet, clementine Chantilly

£110 per person with a glass of R de Ruinart

Available for dinner on 24th December and all day on 25th December.

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NEW YEAR'S EVE MENU

MONDAY 31st DECEMBER 2018

Amuse-Bouches

STARTER

Cold poached langoustine, avocado purée, grapefruit jelly, Espelette Marie Rose sauce
or
House-made duck ham, blood orange, spiced walnut & frisée salad

FIRST COURSE

Seabass & monkfish ravioli, tomato consommé, pistou
or
Seared rabbit saddle, confit leg & ham croquette, pea purée, savoy cabbage, mustard jus

MAIN COURSE

Halibut fillet, cauliflower, raisin & black olive tapenade, parsley oil
or
Belted Galloway beef fillet, smoked mash, heritage carrots, bourguignon sauce

CHEESE

Truffle brie, Espelette & red onion confit, peanut tuile
£9 supplement

DESSERT

Spiced chestnut
Meringue, chestnut vermicelli, spiced ice cream and Chantilly

£145 per person with a glass of R de Ruinart