

le salon privé

christmas dinner menu

les hors d'œuvres

Jerusalem artichoke & chestnut soup with wild mushrooms (v)
Salt cured duck foie gras, fig chutney & brioche
Twice baked cheese soufflé, endives & walnuts (v)
Seared scallops, celeriac purée, saffron vinaigrette & ham hock ballotine

les plats principaux

Grilled aged rib eye, glazed shallots, truffle parsnip
Roasted venison loin, crushed potato & wild mushroom (£3.50 suppl.)
Fillet of Cornish sea bass, buttered spinach, tarragon beurre blanc
Confit duck leg, gizzard & poached clementine
Pumpkin risotto, Roquefort & roast endive (v)
28 day aged châteaubriand, roast bone marrow (for 2 people. £15pp suppl.)

les desserts

Selection of three farmhouse cheeses & hazelnut and fig bread
Pear and almond tart, with crème fraîche
Brioche bread & butter pudding, mince pie ice-cream
Chocolate fondant & hazelnut ice-cream

Café & mince pies

£35.00 per person

ALL PRICES ARE INCLUSIVE OF 20% VAT
A 12.5% DISCRETIONARY SERVICE CHARGE WILL BE ADDED
IF YOU HAVE ANY ALLERGY, PLEASE NOTIFY YOUR WAITER PRIOR PLACING THE ORDER