



LE SALON PRIVÉ

RESTAURANT & PRIVATE DINING

CHRISTMAS DAY MENU

Champagne

LES HORS D'OEUVRES

Jerusalem artichoke velouté & potato dophine (v)
Duck rilette, fig chutney & sourdough
Rabbit & foie gras terrine, prunes & pain d'epice
Seared scallops, Apple puree', black pudding & pancetta
Twice baked cheese & truffle soufflé, endive & radish salad (v)
Salmon Gravadlax, pickled vegetables, crème fraiche & avruga caviar

LE PLAT PRINCIPAUX

Pan fried Halibut, fish croquette, confit fennel, parsley crumble & creamy bisque
Breast of Guinea fowl, cavolo nero, juniper jus, glazed chestnut
Aged rib eye, gratin dauphinoise, truffle & madeira jus
Pumpkin & red onion timbale, fregola galette and rocket pesto
Pot-roast bronze turkey, duck fat potatoes, red cabbage
(sprouts, sage stuffing, pigs in blankets, cranberries, cooking juices)

Main courses will be served with seasonal vegetables

LES DESSERTS

Christmas pudding & brandy crème anglaise
Brioche & butter chocolate pudding & vanilla ice cream
Clementine crème brûlée with madeleine
Caramel tart with creame fraiche ice cream

Café & chocolates

£89.50 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