



LE SALON PRIVÉ

RESTAURANT & PRIVATE DINING

# CHRISTMAS DAY MENU

Champagne & canapes

## 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 & mince pies

**£97.50 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