



LE SALON PRIVÉ

RESTAURANT & PRIVATE DINING

CHRISTMAS DAY MENU

Champagne & canapes

LES HORS D'OEUVRES

Jerusalem artichoke velouté & sesame mûillettes (v)
Duck rilette, fig chutney & sourdough
Ham hock & foie gras terrine, sauternes jelly, pain d'épice
Seared scallops, celeriac & hazelnut butter
Twice baked cheese soufflé, endive & radish salad (v)
Salmon Gravadlax, pickled vegetables, crème fraîche & avruga caviar

LE PLAT PRINCIPAUX

Pan-fried stone bass, fennel confit, lobster essence
Breast of pheasant, cavolo nero, juniper jus, glazed chestnut,
Aged rib eye, gratin dauphinoise, truffle & madeira jus
Pumpkin timball, soft polenta & roquefort sauce
Pot-roast bronze turkey, duck fat potatoes, glazed chestnuts, red cabbage
(sprouts, sage stuffing, pigs in blankets, cranberries, cooking juices)

All main courses served with seasonal vegetables

LES DESSERTS

Selection of farmhouse cheese, chutney and hazelnut bread
Christmas pudding & brandy crème anglaise
Chocolate & caramel fondant, baileys ice-cream
Clémentine crème brûlée, spiced madeleine
Caramel tart with creame fraiche ice cream

Café & mince pies

£99.50 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