Festive Menu

Escargots 693 kcal
Burgundian Petits Gris snails, garlic and parsley butter

Saumon fumé 393 kcal
London oak smoked salmon, crème fraîche, Melba toast

Ravioli aux potiron 799 kcal **v/vg**
Roasted pumpkin ravioli, Parmentier espuma, black truffle, croutons

Ballotine de canard et lapin 527 kcal
Rabbit and duck liver ballotine, black truffle, French beans salad, sourdough toast

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Chevreuil 954 kcal
Haunch of wild roe deer, parsnip purée, red cabbage, fondant potato, Devil sauce

Loup de mer 1,062 kcal
Seared sea bass, prawn and South Devon crab risotto, Avruga caviar

Tarte au Comté 868 kcal **v**
Comté cheese tart, leek compote, Granny Smith and lamb's lettuce, black truffle dressing

Christmas turkey 1,688 kcal
Roasted crown and braised leg of organic Suffolk bronze turkey
Brussels sprouts, carrots, black truffle, chestnut and veal stuffing, roast potatoes, Perigourdine sauce

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Crème brûlée 702 kcal
Vanilla crème brûlée, lemon madeleines

Bûche de Noël 261 kcal
Frozen passion fruit and white chocolate Christmas Yule log parfait

Pain d'épices 895 kcal
Warm gingerbread sponge, maple and custard cream, caramelised pecan and bourbon ice cream

Fondant aux chocolat 654 kcal
Warm dark chocolate fondant, pistachio ice cream

Sélection de fromages 950 kcal
Supplement 15.00 per person
Beillevaire French farmhouse cheeses, Williams pear chutney

Coffee, tea and handmade truffles

3 Courses 75.00