

CHRISTMAS DAY 2015 TASTING MENU

Amuse bouche

•

Seared Orkney scallop, cauliflower, shaved winter black truffle
Champagne Fût de Chêne, Henri Giraud MV 125ml NV

•

Parfait of foie gras, apple chutney, Poilâne toast
Riesling Spätlese Weblener Sonnenuhr, Job. Jos. Prüm 100ml, 2004

•

Baked seabass, wild mushroom, Champagne velouté
Beaune 1er Cru 'Champs Pimont' Domaine Jacques Prieur 100ml, 2007

•

Poached supreme of 'Norfolk Black' Turkey, roast leg ballotine
Brussels sprouts and chestnuts, sauce périgourdine
Château Beychevelle 4ième Cru Classé 100ml, 2002

•

Marinated St Maure Goat cheese, beetroot chutney
Fine Port Krohn 100ml, 1995

•

Traditional Christmas pudding, warm cognac sauce
Vin de Table Sur Le Que, Jean-François Ganevat 100ml, 2004

•

Satsuma / Clementine

MENU £125.00
WITH PREMIUM PAIRING WINES £225

**PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING
IF YOU HAVE ANY ALLERGIES OR INTOLERANCES**

Menus are subject to change due to seasonality and produce availability

A discretionary 12.5% service charge will be added to your bill.
All prices include VAT.