

Christmas Day Dinner

Sample Menu

FOIE GRAS

Robert Dupérier – Les Landes

black truffle, chestnut, pumpkin, buddha hand

LOBSTER

Phil Trebilcock – Cornwall

salsify, black trumpet, tarragon

SEABASS

The Ajax – Cornwall

coco bean, clams, seaweed, Vin jaune d'Arbois

BRILLAT-SAVARIN

France

black truffle, herbs, frisée salad

CHOCOLATE

Macaé – Brazil

Red grapefruit, basil

£195

All prices are inclusive of VAT at the prevailing rate. Please note a discretionary service charge of 12.5% will be added to your bill. Please notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.