

# Christmas Day Lunch

## Sample Menu

### CAVIAR

*“Kristal” – Amur River  
Hass avocado, oyster, dill*

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### FOIE GRAS

*Robert Dupérier – Les Landes  
black truffle, chestnut, pumpkin, buddha hand*

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### TURBOT

*The Ajax – Cornwall  
coco bean, clams, seaweed, Vin jaune d’Arbois*

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### CAPON

*Arnaud Tauzin – Les Landes  
black truffle, celeriac, “Albufera sauce”*

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### BRILLAT-SAVARIN

*France  
black truffle, herbs, frisée salad*

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### CHESTNUT

*Ardèche – France  
quince, cranberry*

£295

*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.*