

Christmas Eve Dinner

Sample Menu

CAVIAR

“Kristal” – Amur River

“Perle Blanche” oyster, white coco bean from Béarn

LOBSTER

Phil Trebilcock – Cornwall

Tandoori spices, carrot, citrus, coriander

VENISON

Wales

“wellington”, quince, chestnut, “Poivrade sauce”

BRILLAT-SAVARIN

France

black truffle, herbs, frisée salad

CHOCOLATE

Macaé – Brazil

Earl grey tea, bergamot

£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.