

# Boxing Day Lunch

## Sample Menu

### SELECTION OF SHARING STARTERS

*Gravlax style Scottish salmon perfumed with Douglas pine tree  
warm ratte potato "salad", capers and lemon condiment*

*Capon, foie gras and pistachio pie  
pickled vegetable, mustard*

*Butternut squash velouté with sage  
black truffle chantilly*

*"Perles Blanches" oyster, Champagne granité  
pink grapefruit, Timut pepper*

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### CHOICE OF MAIN COURSES

*Barbecued Brittany cauliflower  
Stichelton cheese, puntarella, Muscat grapes*

OR

*Roasted hand-harvested scallop from Scotland  
carrot and citrus mousseline, spring onion and fresh coriander*

OR

*Eggs Benedict  
Blue lobster "à la nacre", tarragon hollandaise sauce  
(supplement £38)*

OR

*Acquerello Rice  
risotto perfumed with Fumaison cheese,  
roasted, and crispy spiny artichoke, thyme*

OR

*The iconic Helene Darroze Burger  
Mexican Mollé, confit beef cheek, grilled foie gras from les Landes, fresh coriander*

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### CHEESE

*Brillat-Savarin  
black truffle, herbs, frisée salad*

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### SELECTION OF SHARING DESSERT

*Lemongrass, Bourbon vanilla and ruby grapefruit Mille-feuille*

*Fresh exotic winter fruit salad flavored with spices and herbs*

*Guanaja and Araguani chocolate tart with cumin cream*

£125

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.