

New Year's 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*

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*

CHEESE

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

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.