

CHRISTMAS EVE DINNER

HÉLÈNE DARROZE AT THE CONNAUGHT
24 DECEMBER

CAVIAR

"Daurikus" – Thousand Islets Lake
"Txangurro", Brown and Spider Crabs, Pink Grapefruit, Rose

PHEASANT

Rhug Estate Organic Farm – North of Wales
Chestnut, Delica Pumpkin, Guanciale, Buddha's Hand

TURBOT

The Duchess – Cornwall
Black Truffle from Périgord, Celeriac, Smoked Crème Crue

VACHERIN MONT D'OR

Jura Vaudois – Switzerland
Black Truffle from Périgord, Ratte Potato, Puntarelle, Tardivo

CHOCOLATE

Chocolaterie de L'Opéra – Chateaufort
Topinambur

FIVE COURSE MENU **£325 PER PERSON**

*All prices are in Pounds Sterling.
Please note a discretionary service charge of 15% will be added to your bill.
Whilst we will do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free.
We will require full prepayment of the menu price upon making reservation which will be non-refundable. Please note this menu is subject to change.*