

Christmas Day Lunch

Monday 25th December 2023

CAVIAR

*“Kristal” – Thousand Islets Lake
langoustine, sea urchin, Piedmont hazelnut, cauliflower*

XXL SCALLOP

*Kyle of Lochbalsb – Scotland
black truffle from Périgord, Swiss chard, Parmigiano Reggiano*

TURBOT

*The Duchess – Cornwall
calçot, dill, smoked crème crue, pike roe*

CAPON

*Arnaud Taurzin – Les Landes
parsley roots, black truffle from Périgord, “Albufera sauce”*

BRILLAT-SAVARIN

*Bourgogne – France
black truffle from Périgord, winter leaves, green apple*

CHOCOLATE

*Tannea – Madagascar
ginger, cocoa bean*

£395

We will require full prepayment of the menu price upon making a reservation, which will then be non-refundable. All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill. Please notify us of any dietary requirements to ensure we are able to advise on the ingredients and allergens in our dishes. Our menu is highly seasonal and therefore subject to change due to ingredients supply.