

# Christmas Day Lunch

## CAVIAR

*“Kristal” – Amur River*  
*coco bean, “Fine de Claire” oyster*

---

## SCALLOP

*Kyle of Lochbalsb – North West Scotland*  
*black truffle from Périgord, champignon de Paris, lardo di Colonnata*

---

## TURBOT

*The Duchess – Cornwall*  
*leek, seaweed, potato, “champagne sabayon”*

---

## CAPON

*Arnaud Tauzin – Les Landes*  
*chestnut, celeriac, black trumpet, “Albufera sauce”*

---

## BRILLAT-SAVARIN

*Bourgogne – France*  
*black truffle from Périgord, fresh herbs*

---

## CHOCOLATE

*Manjari – Madagascar*  
*citrus fruit, speculoos*

£325

We will require full prepayment of the menu price upon making reservation which will be non-refundable after. 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 advise on the ingredients and allergens in our dishes. Kindly note that menus are highly seasonal and therefore subject to change due to ingredients supply.