

# Christmas Day Dinner

## CAVIAR

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

---

## SCALLOP

*Kyle of Lochbalsb – North West Scotland  
black truffle from Périgord, pumpkin, Parmigiano Reggiano*

---

## VOL AU VENT 'A LA FRANCAISE'

*Arnaud Tawzin – Les Landes  
capon, blue lobster, salsify, vin jaune d' Arbois*

---

## BRILLAT-SAVARIN

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

---

## CHOCOLATE

*Manjari – Madagascar  
citrus fruit, speculoos*

---

£225

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.