

Christmas Eve Dinner

CAVIAR

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

FOIE GRAS

*Robert Dupérier – Les Landes
black truffle from Périgord, celeriac, thyme*

TURBOT

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

BRILLAT-SAVARIN

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

VANILLA

*Tabiti
exotic fruits, almond*

£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.