

Tuesday 24th December 2024

CHRISTMAS EVE WINE PAIRING

NV *Champagne brut - Impérial*
Moët & Chandon

2013 *Riesling Grand Cru*
Schonenbourg
Domaine Trapet

2021 *Chardonnay Las Pizarras*
Errazuriz

2018 *Gevrey-Chambertin*
Vieilles Vignes
Geantet-Pansiot

NV *Tawny Port 20 Years Old*
Graham's

2018 *Sauternes*
Les Carmes de Rieussec

£125 PER GUEST

CHRISTMAS EVE DINNER MENU

Marinated langoustine, confit citrus,
wakame and Kristal caviar

Seared foie gras, Jerusalem artichoke
and toasted Piedmont hazelnut

Line-caught sea bass, watercress,
cauliflower and razor clams

Breast of Guinea fowl, roasted salsify
and tuber melanosporum

Colston Bassett Stilton
with grape condiment

Yule log our way

£330 PER GUEST

Our menu contains allergens.
If you suffer from a food allergy or intolerance, please let a
member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
All prices include VAT.

Wednesday 25th December 2024

CHRISTMAS DAY LUNCH WINE PAIRING (INCL. IN MENU PRICE)

2008 *Champagne*
Cuvée Stanislas
Thienot

2013 *Riesling Grand Cru*
Schonenbourg
Domaine Trapet

2022 *Condrieu Chanson*
François Merlin

2021 *Chardonnay Las Pizarras*
Errazuriz

2018 *Gevrey-Chambertin*
1^{er} Cru Poissenot
Geantet-Pansiot

2018 *Sauternes*
Les Carmes de Rieussec

CHRISTMAS DAY LUNCH MENU

Pot-au-feu broth, bone marrow,
pickled walnuts and black truffle ravioli

Duck foie gras terrine, quince
and apple condiment

Roasted langoustine, butternut
and butterfly sorrel leaves

Wild sea bass, celeriac, clams
and red shiso

'Jaune des Landes' capon,
truffled 'caillette' and cranberries

Yule log our way

£480 PER GUEST

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member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
All prices include VAT.

Tuesday 31st December 2024

NEW YEAR'S EVE DINNER WINE PAIRING 1ST SITTING

2008 *Champagne*
Cuvée Stanislas
Thienot

2013 *Riesling Grand Cru*
Schonenbourg
Domaine Trapet

2018 *Gevrey-Chambertin*
Vieilles Vignes
Geantet-Pansiot

2022 *Savoie - Chasselas Face au Lac*
Les Vignes de Paradis
Dominique Lucas

NV *Tawny Port 20 Years Old*
Graham's

£125 PER GUEST

NEW YEAR'S EVE DINNER MENU 1ST SITTING

Hand-dived sea scallop, Kristal caviar
and tangy beurre blanc

Seared foie gras, artichokes, red shiso
and tuber melanosporum

Cornish turbot, butternut, pistachio
and sea herbs

Farmhouse vacherin cheese

Chocolate delight

£330 PER GUEST

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member of the restaurant team know upon placing your order.
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All prices include VAT.

Tuesday 31st December 2024

NEW YEAR'S EVE DINNER WINE PAIRING (INCL. IN MENU PRICE)

2015 *Champagne*
Dom Pérignon

2013 *Riesling Grand Cru*
Schonenbourg
Domaine Trapet

2022 *Condrieu Chanson*
François Merlin

2021 *Chardonnay Las Pizarras*
Errazuriz

2020 *Tignanello*
Marchesi Antinori

2022 *Savoie - Chasselas Face au Lac*
Les Vignes de Paradis
Dominique Lucas

NV *Tawny Port 20 Years Old*
Graham's

Midnight Champagne
NV *Champagne brut - Impérial*
Moët & Chandon

NEW YEAR'S EVE DINNER MENU 2ND SITTING

Hand-dived sea scallop, Kristal caviar
and tangy beurre blanc

Seared foie gras, artichokes, red shiso
and tuber melanosporum

Scottish lobster, leeks, Agria potatoes
and white truffle

Cornish turbot, butternut, pistachio
and sea herbs

Beef tenderloin, parsley roots,
wild mushrooms and fermented shallot

Farmhouse vacherin cheese

Chocolate delight

£690 PER GUEST

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member of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
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