

Christmas day Menu

£120 per person

Wild Mushroom and Chestnut Velouté with Herbs Croutons

Terrine of Foie gras Apricot and fig compote, Pain Maison

Seared Scallops with squid ink and pea purée



***Fillet of Halibut with a Parmesan herb crust, young leaf spinach,
Champagne cream sauce***

***Roasted truffled Bronze Turkey Escoffier, traditional accompaniments
with Cranberry and orange relish***

***Roast fillet of Scottish Beef and slow-braised beef cheeks
Caramelised root vegetables, pommes mousseline, Red wine sauce***

***Tri colour Ruby, Golden and Candy beets Tarte Tatin
with goats cheese curd and pea shoots***



Christmas pudding, Armagnac Crème Anglaise

Raspberry Macaron heart with Red current sorbet

Chocolate and salted Carmel deluxe with trinity poached Clementines

Selection of French Farm house Cheese with Grapes celery and crackers



Coffee and Mini mince pies



Food and allergies intolerance - before ordering please speak to our staff about your requirements.

Chef: Julian Marshall

Prices include VAT. An optional service charge of 12.5%, which is at the customer's discretion and goes entirely to our staff, will be added to your bill