

Christmas Day Dinner

Wednesday 25th December 2024

CAVIAR

“Daurikus” – Thousand Islets Lake
“txangurro”, brown and spider crabs, pink grapefruit, rose

PHEASANT

Rbug Estate organic farm – North of Wales
chestnut, delicata pumpkin, guanciale, Buddha’s hand

TURBOT

The Duchess – Cornwall
black truffle from Périgord, celeriac, smoked crème crue

VACHERIN MONT D'OR

Jura Vaudois – Switzerland
black truffle from Périgord, ratte potato, puntarelle, tardivo

CHOCOLATE

Chocolaterie de L'Opéra – Chateaufort
topinambur

£325

We will require full prepayment of the menu price upon making a reservation, which will then be non-refundable.
All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill.
Please notify us of any dietary requirements to ensure we are able to advise on the ingredients and allergens in our dishes.
Our menu is highly seasonal and therefore subject to change due to ingredients supply.