

Christmas Day Lunch

Wednesday 25th December 2024

CAVIAR

“Daurikus” – Thousand Islets Lake
scallop, onion, coco bean, chicken “ponzu”

LOBSTER

Isle of Mull – Scotland
black truffle from Périgord, salsify, butternut squash, shiso

TURBOT

The Duchess – Cornwall
rutabega, razor clams, pike roe, yuzu kosho beurre blanc

CAPON

Arnaud Tauzin – Les Landes
black truffle from Périgord, topinambur, sancho pepper, “Albufera sauce”

VACHERIN MONT D'OR

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

CHOCOLATE

Mekonga – Vietnam
Douglas fir, pear

£450

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.