

CHRISTMAS DAY MENU

Eight course menu £250 per person

Canapés

Duck and foie gras 'en terrine', autumn salad, quince paste

OR

London cure smoked salmon, rilette gougeres, cucumber, anise and caviar

OR

Agnolotti of wild mushrooms, black winter truffle, aged parmesan

Roast west coast Scottish langoustines, winter citrus, sea vegetable butter

Grilled Cornish seabass, Champagne and caviar velouté

OR

Bronze feathered turkey, bacon and sausage, cranberry sauce, roast gravy

OR

Roast sirloin of Scottish grass fed beef, red wine and shallot sauce

Vegetables for the table:

Roasted potatoes with rosemary

Roast organic carrots

Brussels sprouts sauteed with salted butter

Creamed cavolo nero

Vacherin Mont d'Or, Mesclun salad with winter black truffles

Traditional Christmas pudding, brandy butter or warm custard

Wild Honey ice cream, warm honey and lemon madeleines

OR

Bûche de Noël

Canelé, salted caramel, pâte de fruit