

CHRISTMAS DAY

VEG +
VEGANABLE

LA PLANCHE DE NOËL (Large Sharing Christmas Board)

- Pumpkin Delica velouté, pine nut & lime
- Roasted celeriac cube, confit leek, blinis
- Aubergine Caviar, roasted goat cheese
- Pickled cucumber and apple salad, caramelized walnut

AUBERGINE

Roasted breaded smoked aubergine, cranberries & chestnut sauce, roots vegetables, Cevenne onion

Or

BROCCOLIS.

Grilled tenderstem broccoli, black truffle brandade, white butter sauce

Or

RISOTTO

Roasted king oyster mushroom and fresh black truffle risotto

BUCHE

Praline & caramel Christmas log

Or

FONDANT CHOCOLAT

Chocolate fondant, vanilla ice cream

£52

New Year's Eve

- In good company -

Amuse-bouche -

CAVIAR

Lemon caviar, confit egg, apple jelly & croutons

Entrée -

PITHIVIER

Vegetables pithivier, cabbage & cranberries, pumpkin compote

Entremet -

CHOUX FLEUR

Roasted cauliflower, mandarin sauce & Sarasin

Plat principal -

RISOTTO

Black truffle risotto

Fromage -

CROUSTILLANT

Crispy camembert, nuts, & dry apricot salad

Dessert -

VACHERIN

Iced vacherin, vanilla raspberry

£68

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