

Wine *pairing*

Festive Lunch *Menu*

3-COURSE MENU £80

INCLUDES 2 GLASSES OF WINE,
COFFEE OR TEA &
HALF A BOTTLE OF WATER

WHITE WINE

2020 *Savoie*
Monfarina
Giachino

or

2019 *Corbières*
Château La Bastide

RED WINE

2019 *Fleurie*
Domaine de la Madonne

or

2017 *Méditerranée*
Tradition
Richeaume

Wild boar consommé, root vegetables

Guinea fowl and duck foie gras terrine,
pickled vegetables

Soft-boiled egg,
'Parmentier' and black truffle

Beluga lentil velouté,
celeriac and chervil

Roasted halibut, radicchio and citrus

Rump of veal, parsnip and coffee

Butternut squash, Swiss chard
stuffed pasta

Sautéed seasonal vegetables

Yule log our way

Chestnut / yuzu Mont Blanc

Poached pear, red wine
and gingerbread