

Sunday 24th December 2023

CHRISTMAS EVE WINE PAIRING

NV Champagne brut - Impérial
Moët & Chandon

2013 Riesling Grand Cru
Schoenenbourg
Trapet

2021 Pinot gris – Nestor
Ried Lehendorf

2018 Etna rosso – Archineri
Pietradolce

1997 Tawny Port - Single Harvest
Graham's

2014 Sauternes
Castelnau de Suduiraut

£125 PER GUEST

CHRISTMAS EVE DINNER MENU

Pumpkin consommé,
sea scallop and Kristal caviar

Seared escalope of duck foie gras,
parsnip and coffee

Fillet of Cornish line-caught sea bass,
winter vegetables, black truffle

Challandais duck breast,
orange and fermented shallots

Colston Bassett Stilton,
grape condiment

Yule log our way

£300 PER GUEST

Our menu contains allergens.
If you suffer from a food allergy or intolerance, please let a member
of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
All prices include VAT.

Monday 25th December 2023

CHRISTMAS DAY LUNCH WINE PAIRING (INCL. IN MENU PRICE)

2013 *Dom Pérignon Brut*
Champagne - France

2013 Riesling Grand Cru
Schoenenbourg
Trapet

2020 *Anjou Blanc Exspecto*
Le Clos Galerne

2021 *Pinot gris – Nestor*
Ried Lehendorf

2018 *Etna rosso – Archineri*
Pietradolce

2014 *Sauternes*
Castelnau de Suduiraut

CHRISTMAS DAY LUNCH MENU

Wild boar consommé,
chestnut and butterfly sorrel

Duck foie gras terrine
artichoke, black truffle

Scottish langoustine,
confit celeriac, wakame

Fillet of Cornish turbot,
cauliflower and clams

'Jaune des Landes' capon
truffled 'caillettes', cranberries

Yule log our way

£450 PER GUEST

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of the restaurant team know upon placing your order.
A discretionary 15% service charge will be added to your bill.
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Sunday 31st *December 2023*

NEW YEAR'S EVE DINNER WINE PAIRING 1ST SITTING

2008 *Thienot Brut*
Cuvée Alain Thienot

2013 *Riesling Grand Cru*
Schoenenbourg
Trapet

2021 *Pinot gris – Nestor*
Ried Lehendorf

2015 *Château Clarke*
Edmond de Rothschild

1997 *Tawny Port - Single Harvest*
Graham's

£125 PER GUEST

NEW YEAR'S EVE DINNER MENU 1ST SITTING

Marinated langoustine
citrus and Kristal caviar

Seared duck foie gras,
Jerusalem artichoke, tuber melanosporum

Cornish turbot fillet
leek from Sean's field, white truffle

Farmhouse vacherin cheese

Chocolate delight

£300 PER GUEST

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Sunday 31st *December 2023*

NEW YEAR'S EVE DINNER WINE PAIRING (INCL. IN MENU PRICE)

2013 *Dom Pérignon Brut*
Champagne - France

2013 *Riesling Grand Cru*
Schoenenbourg
Trapet

2015 *Pouilly-Fuissé*
Domaine Leflaive

2021 *Pinot gris – Nestor*
Ried Lehendorf

2019 *Tignanello Marchesi Antinori*

1997 Tawny Port - Single Harvest
Graham's

2014 Sauternes
Castelnau de Suduiraut

Midnight Champagne
NV Champagne brut - Impérial
Moët & Chandon

NEW YEAR'S EVE DINNER MENU 2ND SITTING

Marinated langoustine
citrus and Kristal caviar

Seared duck foie gras,
Jerusalem artichoke, tuber melanosporum

Native lobster,
wild mushrooms and hazelnut

Cornish turbot fillet
leek from Sean's field, white truffle

Beef tenderloin,
roasted butternut, parsnip roots
and black shallots

Farmhouse vacherin cheese

Chocolate delight

£650 PER GUEST

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A discretionary 15% service charge will be added to your bill.
All prices include VAT.