

Wednesday *24th* *December* 2025

CHRISTMAS EVE WINE PAIRING

NV *R Pouillon Grande Vallee*
Extra-Brut

2019 *Riesling Clos Liebenberg*
Domaine Valentin Zusslin

2022 *Puligny-Montrachet*
Le Trezin Marc Colin

2021 *Morey-Saint-Denis*
Domaine Amiot-Servelle

NV *Macvin du Jura*
Domaine de la Tournelle

2016 *Sauternes*
Château Suduiraut

£130 PER GUEST

CHRISTMAS EVE DINNER MENU

Dorset crab, celeriac
with Granny Smith apple
and Kristal caviar

Seared duck foie gras, parsley root
and pickled walnut

Line-caught sea bass, butternut squash,
crushed seed and black truffle

Roasted breast of Challans duck, turnip
and orange essence

Colston Bassett Stilton
with grape condiment

Yule log our way

£340 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.