Thursday *24th* *December* 2026

CHRISTMAS EVE DINNER MENU

Hand-dived scallop,
watercress and brown butter

Potatoes lightly gratinated
with Comté Garde Exceptionnelle,
bone marrow and tuber melanosporum

Grilled Cornish turbot,
Jerusalem artichoke with white truffle

Challandais duck on the embers,
heritage beetroot and salmis sauce

Colston Bassett Stilton
with grape condiment

Yule log our way

£350 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.

Friday 25th December 2026

WINE PAIRING
INCLUDED IN MENU PRICE

2008 *Champagne*
Premier Cru Blanc de blancs
Duval-Leroy
Champagne, France

2024 *Bordeaux blanc*
Le Merle Blanc de Château Clarke
Bordeaux, France

2022 *As Sortes Val Do Bibei*
Rafael Palacios
Galicia, Spain

2021 *Riesling Ried Heiligenstein*
Schloss Gobelsburg
Wachau, Austria

2016 *Morey-Saint-Denis 1er Cru*
Clos Baulet
Hubert Lignier
Burgundy, France

20YO *Tawny Port*
Quinta do Noval
Douro, Portugal

CHRISTMAS DAY LUNCH MENU

Chilled langoustine,
citrus condiment with gold caviar

Grilled Maldon Rock oyster,
artichoke and burnet pesto

Tender cardoon,
Comté Garde Exceptionnelle
and black truffle

Line-caught seabass, ,
razor clam and seaweed, marinière jus

Demi-deuil style free-range chicken,
salsify and albufera sauce

Yule log our way

£500 PER GUEST

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All prices include VAT.