

Christmas Eve Menu

December 24, 2019

Amuse bouche...

Maple Bacon Macaron | Black Truffles

Spicy Tuna Tartare | Sesame-Miso Tuile Cone

Salads and starters... (Choice of)

Butter Lettuce Salad | Avocado | Stilton | Champagne-Herb Vinaigrette

Heirloom Apple Salad | Fennel | Red Endive | Medjool Dates | Montgomery Cheddar

Diver Scallop Crudo | White Truffle | Apple Gel | Extra Virgin Olive Oil

Seared Foie Gras | Apple-Quince Chutney | Toasted Brioche

Celeriac Agnolotti Pasta | Black Truffles | Parmesan-Reggiano

Roasted Chestnut Soup | Trumpet Mushrooms | Juniper Cream | Black Truffles

Entrées... (Choice of)

Seared Diver Scallops | Caramelised Cauliflower | Capers | Almonds | Salsa Verde

Wild Seabass Littleneck Clams | Sautéed Rapini | Melted Leeks | Garlic Purée | Clam Broth

Pan-Roasted Venison Filet Mignon | Chestnut Purée | Braised Red Cabbage | Juniper Reduction

USDA Prime Black Angus Beef | Creekstone Farms | Kansas | Aged 35 Days

Australian Wagyu/Black Angus Beef | Darling Downs | Australia (£60 supplement)

True A5 Japanese 100% Wagyu Kagoshima Beef | Japan (£90 supplement)

Sides for the table...

French Fries with Herbs

Roasted Baby Carrots | Turnips | Thyme Honey

Wild Field Mushrooms | Japanese Shishito Peppers

The sweet decadence... (Choice of)

Devils Chocolate Fudge Cake | Egg Nog Ice Cream

Pear & Caramel | Baked Alaska | White Chocolate Buttermilk Cake

Apple & Quince Crumble | 50 Bean Vanilla Ice Cream

Ginger Cheesecake | Oat Crumb | Spiced Orange Sorbet

£175 per person, excluding wine and champagne
Price includes VAT and excludes 14% service charge

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.