



## MENU DU JOUR

### **Potimarron**

Roast chestnut, brown butter sabayon  
and butternut squash velouté

### **Scottish smoked salmon**

Yuzu dressing and warm blinis



### **Cod**

Ballotine, celeriac crushed, fennel confit  
and Provençale sauce

### **Turkey pie**

Turkey farce with foie gras, chestnut purée  
and roasted juice



### **Banoffee pie**

Caramelized pecan, sautéed banana and vanilla ice cream

### **Mont-Blanc**

Glazed Aubenas chestnuts, chestnut cream fondant,  
mandarin gel

### **Cheese selection**

Handmade crackers, grapes  
(£8.00 supplement)

**3 courses £49.00 per person**  
**Wine pairing £40.00 supplement per person**

*\* Please note that this menu is available when reserved online only.*

*For dietary requirements, please speak to our team who will be happy to assist.  
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*