

JARDIN FESTIF

Mon Invitation A Manger

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SMOKED CHESTNUT CAPPUCINO, WHITE TRUFFLE, SALSIFIS & RAVIOLIS YUZU

Languedoc – Domaine Montfin, Le Blanc 2015

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CASSOULET DE HARICOTS TARBAIS EN MEURETTE, SAFFRON

Bordeaux Blanc – Clos des Lunes, Lune d'Or 2013

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STUFFED TULIP, CHOUROUTE, SPIKY EGG

Bourgogne, Savigny-Les-Beaune 1er Cru - Jean-Marc Pavelot, La Dominode 2016

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CELERIAC AND CELERY, TRUFFLES

Bordeaux, St Julien - Château Hortevie 2008

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BRILLAT SAVARIN ROCHER, APPLE TATIN

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EXOTIC SOUFLE

Rhône, St Peray – M. Chapoutier, La Muse de Wagner 2014

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MENU 6 COURSES £ 120

With selected Sommelier wine pairing – 5 wines £ 180

Tea pairing 3 teas available £15

A CHRISTMAS TASTE

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OCEANIC TREAT, SCALLOP, WINKLES, RAZOR CLAM, MUSHROOM STEW

Loire, Sancerre – Domaine Henry Bourgeois, Cuvée Jadis 2016

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FG OPERA, GINGERBREAD & QUINCE JELLY

Santernes – Château de Malle 2006

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LOBSTER CHOUROUTE STUFFED TULIP, LARDO

Bourgogne, Savigny-Les-Beaune 1er Cru - Jean-Marc Pavelot, La Dominode 2016

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FESTIVE QUAIL, GUINNESS AND OYSTER SAUCE

Bordeaux, St Julien - Château Hortevie 2008

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ROQUEFORT MACAROON

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TRUFFLE & PEAR DELICACY

Rhône, St Peray – M. Chapoutier, La Muse de Wagner 2014

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