



# Christmas Day

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## TASTING MENU

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### Amuse Bouche

Duck pate and truffle sourdough toast.

### Starter

Salmon Terrine.

### Main

Confit goose leg, red cabbage and pomme puree.

### Pre-Dessert

Rhubarb and olive oil sorbet and citrus tuile.

### Dessert

Chocolate ganache, berries and pistachio sorbet.

### Café Gourmand

Selection of mignardises.

£70 per person with a glass of Champagne and teas/infusions/ coffees (including VAT)

Some foods may contain the following allergen (G) Gluten, (D) Dairy, (N) Nuts, (F) Fish  
If you suffer from a food allergy or intolerance, please inform a member of the team upon placing your order.  
If you have a food allergen or intolerance, prior to placing your order, please highlight this with us and we can guide you through our menu.  
All prices are inclusive of VAT at 5%. A discretionary service charge of 12.5% will be added to your bill.