

# A FESTIVE LUNCH

OCEANIC TREAT, PINE SMOKED MORELS

*Loire, Sancerre – Domaine Henry Bourgeois, Cuvée Jadis 2016*

**Or**

SMOKED CHESTNUT CAPPUCCINO, WHITE TRUFFLE, BURNT SA LSIFIS, YUZU

*Languedoc – Domaine Montfin, Le Blanc 2015*

**Or**

FOIE GRAS OPERA, GINGERBREAD & QUINCE JELLY, BERGAMOTE

*Sauternes – Château de Malle 2006*

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HALIBUT « CHOUCROUTE », ORGANIC TULIP AND TARRAGON

*Bourgogne, Chassagne Montrachet – Domaine Chanson 2016*

**Or**

CELERIAC AND CELERY DELICAY, BLACK TRUFFLES

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

**Or**

FESTIVE QUAIL, GUINNESS AND OYSTER SAUCE, SAMPHIRE

*Bordeaux, St Julien - Château Hortevie 2008*

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BRILLAT SAVARIN « ROCK », APPLE TATIN AND ARMAGNAC

**Or**

EXOTIC SOUFLE

**Or**

BLACK TRUFFLE, HOLY HONEY & PEAR DELICACY

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

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**MENU 3 COURSES £ 80**

*With selected Sommelier wine pairing – 3 wines £ 125*

**Tea pairing 3 teas available £15**

## WINTER GARDEN WONDERLAND

Mon Invitation A Manger

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WILD MUSHROOMS FORAGE

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SMOKED CHESTNUT CAPPUCINO, WHITE TRUFFLE, BURNT SA LSIFIS, YUZU

*Languedoc – Domaine Montfin, Le Blanc 2015*

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« CASSOULET » OF TARBAIS BEANS MEURETTE, SEAWEED CRUSH AND CRISPY SAFFRON

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

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STUFFED ORGANIC TULIP, FERMENTED CABBAGE, TARRAGON AND SPIKY EGG

*Bourgogne, Chassagne Montrachet – Domaine Chanson 2016*

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CELERIAC AND CELERY DELICAY, BLACK TRUFFLES

*Bordeaux, St Julien - Château Hortevie 2008*

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MULLED WINE

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BRILLAT SAVARIN « ROCK », APPLE TATIN AND ARMAGNAC

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EXOTIC SOUFLE

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

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**MENU 7 COURSES £ 130**

*With selected Sommelier wine pairing – 5 wines £ 190*

Tea pairing 3 teas available £15

## A TASTE OF CHRISTMAS

Mon Invitation A Manger

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MACKEREL & CAVIAR

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OCEANIC TREAT, PINE SMOKED MORELS

*Loire, Sancerre – Domaine Henry Bourgeois, Cuvée Jadis 2016*

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FOIE GRAS OPERA, GINGERBREAD & QUINCE JELLY, BERGAMOTE

*Sauernes – Château de Malle 2006*

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LOBSTER « CHOUCROUTE », ORGANIC TULIP, LARDO AND TARRAGON

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

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FESTIVE QUAIL, GUINNESS AND OYSTER SAUCE, SAMPHIRE

*Bordeaux, St Julien - Château Hortevie 2008*

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MULLED WINE

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ROQUEFORT MACAROON, ARMAGNAC GEL

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BLACK TRUFFLE, HOLY HONEY & PEAR DELICACY

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

\*

**MENU 7 COURSES £ 130**

*With selected Sommelier wine pairing – 5 wines £ 190*

Tea pairing 3 teas available £15