



## SAMPLE FESTIVE MENU

Available in our Private Dining Room and for groups of 7+

£130 pp

'Afternoon tea'

---

Cheese & onion croustade, truffle

---

Roasted Orkney scallop, leek & potato purée, confit lemon, golden Oscietra caviar

or

Pressed terrine of wild rabbit, smoked ham knuckle & duck liver, mulled pears & apple, toasted brioche

---

Aged Merrifield farm duck, braised red cabbage puree, spiced duck leg, pickled shallot

or

50-day dry aged beef fillet, roasted foie gras, caramelised Cevennes onion purée, pomme aligot

or

Roasted line caught sea bass, Jerusalem artichoke, brown butter roe sauce

or

Poached Dover sole stuffed with scallop & seaweed, salsify, ceps, vin jaune velouté

---

Selection of British Isle cheese (£20 supplement)

---

Christmas pudding mousse, brandy cream, gingerbread ice cream

or

70% Valrhona chocolate & sesame, white soya ice cream, black olive tuile

*VAT included. A discretionary service charge of 12.5% will be added to your bill  
For information relating to allergens within our food, please request to view our allergen matrix.*