



Christmas Tasting Menu £95

Amuses bouches



Terrine de Foie gras et son chutney aux coings, toast

Foie gras terrine with quince chutney, toast



Vol-au-vent de cèpes à la crème

Sauteed cèpes with creamy sauce in puff pastry



Saint Jacques poêlées sur fenouille, sauce Dugléré à la clémentine et truffe noire

Pan fried scallops on fennel with Dugléré sauce, clémentine sauce and black truffle



Filet de venaison et sa pomme Anna, chou farci, sauce Grand Veneur

Venaison filet with a pomme Anna, stuffed cabbage and Grand Veneur sauce



Coupe Colonne

Lemon sorbet and vodka



Bûche de Noël au chocolat et fruits rouges

Chocolat Christmas log and berries

*An optional 12.5% service charge will be added to the bill and Value Added Tax is included in the price.
Please inform your server if you have any food allergies or special dietary needs.*