

CHRISTMAS LUNCH MENU

£31.50 FOR 3 COURSES £27.50 FOR 2 COURSES

Please let a member of staff know if you have any allergies or food intolerances.

STARTERS

Jerusalem artichoke and Parmesan velouté

truffled potato crisps

White onion gratin

leeks and aged Comté

Wild boar, green peppercorn pâté

prune and Armagnac, crispy nutty bread

New forest duck egg cocotte

confit leg rillettes, mushroom ketchup

Marinated Loch Duart salmon

dill and ricotta roulade, buckwheat galette, beetroot slaw

MAINS

Double baked butternut squash soufflé

warm winter salad, cocoa cream

Cornish hake

kombu glazed turnip, sautéed greens, yuzu

Pan fried stone bass

seaweed baked celeriac, Arënkha beurre blanc

West country rump of lamb

braised shoulder, pine nuts, cinnamon potatoes, lamb jus

Venison haunch

fermented salsify, braised savoy cabbage, juniper jus

Les Landes guinea fowl

white pudding, sauerkraut, seasonal mushrooms, Madeira reduction

DESSERTS

Chocolate terrine

spiced winter compote

Selection of ice creams and sorbets

pink pralines

Quince tarte tatin

crème fraîche sorbet

Walnut and Armagnac tartelette

mince ice cream

Selection of cheese from 'La Fromagerie' (£3 supplement)

There is a small possibility that nut traces may be found in any menu item.

As our produce is purchased freshly each day, please be understanding if certain dishes are not available.
A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.