

Christmas Day Lunch 2019

Canapés & Galvin Champagne NV

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Amuse bouche

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Salad of artichoke, truffle cream, confit mushroom,
caramelised brioche & winter leaves

Mushroom velouté, mushroom royale, pecan & caramelised onion brioche

Smoked salmon, oyster emulsion, dill, celeriac & mustard remoulade

Seared scallop, crispy black pudding, lardo & braised endive

Cured foie gras ballotine, poached fig & spiced fruits

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Parmesan gnocchi, smoked cheese, pine smoked Delica pumpkin
& sweet onion jus

Roasted monkfish, gurnard, poached lobster, saffron potato,
rouille & toasted ficelle

Fillet of Gigha halibut, cauliflower purée, fennel, raisin & spiced oil

Beef Wellington, pomme boulangère, mushroom fricassée & peppercorn sauce

Traditional roast turkey & all the trimmings

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Bûche de Noël

Christmas pudding, butterscotch sauce & vanilla ice cream

Coconut parfait, fruit marmalade, milk crumbles & white chocolate snow

Short bread biscuit, curd, bavarois & citrus sorbet

Selection of seasonal cheeses by Maître affineur “Buchanans”
(£18 as an extra course)

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Coffee & mince pie & chocolate

£225 per person

Head Chef Joo Won

This is a sample menu only.

Our artisan cheeses are made with unpasteurized milk.

For those with special dietary requirements or allergies who may wish to know about the ingredients used, please ask for a member of staff. Price includes VAT, a discretionary service charge of 15% will be added to your bill.