

Party menu

Starters

Salad of violet artichoke, crones, truffle cream, confit mushrooms,
walnuts, pecorino sardo & winter leaves

Kimchi risotto, Clarence court egg, sesame & aged Cheddar

Cured Loch Fyne salmon, caviar, pickled cucumber, ginger & fennel compote

Seared foie gras, Medjoul dates, crispy duck leg & peanut satay

Main Courses

Baked pumpkin, parsley chimichurri, cavolo nero, pomegranate
& deep-fried broccetto

Fillet of Gigha halibut, prawns, brown shrimps, pomme mousseline
& soy Dashi broth

Breast of white Cotswold chicken, wild mushrooms, herb gnocchi,
sprouting broccoli & sauce Albufera

Fillet of Scotch beef, short rib croquette, truffle, celeriac purée
& jus Bordelais (£6 supplement)

Desserts

Christmas pudding, butterscotch sauce & vanilla ice cream

Chocolate delice, fudge sponge, crystallised hazelnuts & orange ice cream

Classic apple tarte tatin, caramel & cinnamon ice cream

Madagascan vanilla poached Comice pear, marron glace
& yogurt sorbet

Cheese selection by `Buchanans` cheese affineur
(£12 supplement or £18 as an extra course)

£82 three courses

Head Chef Joo Won

This is a sample menu only.

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu. Our artisan cheeses are made with unpasteurized milk. Price includes VAT; a discretionary service charge of 15% will be added to your bill.