

Christmas Day Lunch

Selection of canapes

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Balvenie whisky-cured smoked salmon, calamansi reduction, wasabi crème fraîche

Muscadet de Sevres et Maine sur Lie, Chateau de Chasseloir, Loire Valley, France 2014

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Foie gras terrine, mulled wine jelly, caramelised pears, ginger bread

Coteaux du Layon, Domaine des deux Arcs, Loire Valley, France 2015

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Roast aged Buccleuch beef rib, sauce 'Bercy'

Saint Joseph, Domaine Courbis, Rhône Valley, France 2013

Or

Appledore farm turkey 'blanquette', black truffle pilau

Côtes du Luberon, Château Val Joanis, Rhône Valley, France 2014

Or

Roast turbot, fino sherry, Ivy House Farm beurre blanc, Oscietra caviar

Bourgogne Chardonnay, René Monnier, Burgundy, France 2014

All to be served with roast potatoes and seasonal vegetables

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Farmhouse Stilton 'dardois', apples, bitter leaf salad

MR Moscatel, Telmo Rodriguez, Malaga, Spain 2012

Or

Albert Roux's Christmas pudding

Pedro Ximenez, Bodegas Gutiérrez Colosia, Andalusia, Spain NV

Or

Bûche de Noël 'Poire Belle Hélène'

Red Muscadet, Rietvallei, Robertson, South Africa 2015

£195 per person with a glass of champagne

Perrier-Jouët Grand Brut Champagne, NV

£255 per person with wine pairing

Food Allergies or Intolerances. All prices are inclusive VAT. A discretionary 12.5% service charge will be added to your bill.
If you are allergic or intolerant to any food products, please advise a member of the service team.
Information about ingredients is available on request.