

Festive Brunch

Starters

Smoked Scottish salmon, whisky cured for 'Chez Roux'
Cornish oysters 'mignonette'
Glazed Christmas ham
Selection of French and British artisan cheeses
Foie gras terrine 'campagne'
Lobster salad, marie rose, avocado
Devilled Burford Brown egg
Quinoa salad, hazelnut, mint and caper dressing
Porcini mushroom and onion tart

Mains

'Truffle pie', vegetable matignon, Madeira sauce
Cauliflower risotto, walnuts, bitter leaves
Whole roast Capon, goose fat roast potatoes, cranberry sauce, seasonal vegetables
Roast Buccleuch beef rib, well-buttered potatoes, brussel sprouts, sauce 'Bercy'
Roast turbot, shellfish risotto, fino sherry, Ivy House Farm beurre blanc
Diver caught Orkney scallops, leek fondue, seaweed butter

Desserts

Bûche de Noël 'Poire Belle Hélène'
Cinnamon cream, caramelised apples and praline crunch
Chocolate and banana tart
Classic sherry trifle
Christmas fruit cake
Exotic fruit pavlova
Warm mince pies
Macarons
Blackforest 'verrine'

£60 per person

£90 per person with free flowing champagne

(maximum 2 hours)

Perrier-Jouët Grand Brut Champagne, NV

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.