

# Christmas Day Dinner

## Starter

Muscade pumpkin soup, cepes, chestnut crumble

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

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

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

Diver caught Orkney scallops, fino sherry, Ivy House Farm beurre blanc, Oscietra caviar

Bourgogne Chardonnay, René Monnier, Burgundy, France 2014

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

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

Appledore farm turkey and black truffle 'Vol au Vent'

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

## Main

'Truffle pie', vegetable matignon, Madeira sauce

Pinot Noir Casa Silva, Cool Coast, Chile 2014

Roast saddle of venison, quince, pears, "Grand Veneur" sauce

Barbaresco Michele Chiaro, Piedmont, Italy 2013

Fillet of aged Buccleuch beef 'à la Royale', caramelised sweetbread, ox-cheek raviolo

Lalande-de-Pomerol, Château Haut Chaigneau, Bordeaux, France 2014

Braised turbot, shellfish risotto, oyster, 'Dieppoise' sauce

Côtes de Provence Domaine Gavoty, Cuvée Clarendon, Provence, France 2014

Roast john dory, brandied lobster bisque, lobster tortellini

Montagny 1er Cru Château de Saule, Elevé en Fût de chêne 2014

## Dessert

British and French Farmhouse cheese

Fonseca, 20 Years Old Tawny, Douro, Portugal

Guanaja and hazelnut praline sphere, Tahitian vanilla ice cream

Tokaji Atsu 5 Puttonyos, Disznoko, Tokaj-Hegyalja, Hungary 2008

Bûche de Noël 'Poire Belle Hélène'

Red Muscadet, Rietvallei, Robertson, South Africa 2015

Christmas pudding soufflé, Armagnac Ice cream

Barbeito 'Boal', Madeira, Portugal

Praline and caramelised apple millefeuille

Sauternes, Château Delmond, Bordeaux, France 2013

£95 per person with a glass of champagne

£130 per person with a glass of champagne and wine pairing

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.