

FESTIVE BESPOKE DINING MENU

£85

Served with a glass of Veuve Clicquot Yellow Label Brut
or a Panettone Negroni

Small Plates

Salmon carpaccio

Apple | fennel | feta yoghurt (219 kcal)

Steak tartare

Cornichons | lemon | Dijon mustard | sour cream |
Oscietra caviar (274 kcal)

Gambas pil pil

Smoky chorizo | paprika | chilli (521 kcal)

Burrata

Crispy garlic | cherry tomatoes | chilli | maple |
white balsamico v (857 kcal)

Main Plates

Crispy skinned sea bass

White wine cream | lemon | chervil |
tenderstem broccoli (1015 kcal)

Rib-eye steak

Peppercorn sauce | white truffle oil (829 kcal)

Wild mushroom risotto

Porcini | Italian hard cheese | black truffle v (994 kcal)

Served with spiced sautéed greens and fries naturelle v

Desserts

Christmas pudding

Brandy sauce v (405 kcal)

Crème brûlée cheesecake

Vanilla | caramel crackling | forest berries v (335 kcal)

Tarte Tatin

Apple | pear | clotted cream gelato v (524 kcal)

Petit Fours

Traditional miniature mince pies v



Please scan the QR
code for allergen and
dietary information.