



CHRISTMAS EVE
LUNCH & DINNER

WELCOME APERITIF
5 COURSES + CANAPÉS & PETIT FOUR

KALUGA CAVIAR
Devon Crab - Crème Fraîche - ginger

SMOKED POTATO VOLUTÉ
Black Truffle - Leek, Bone Marrow

SCOTTISH BLUE LOBSTER "PITHIVIER"
Sage - Roscoff Onion - bergamot

SLOW ROASTED DUCK
Chestnut "Stuffing" - Armagnac - Savoy Cabbage

CHOCOLATE
Clementine - Tahitian Vanilla - Tímur Pepper

Please inform our staff of any dietary requirements and allergies.
While we take steps to minimise the risk of cross-contamination, wheat, nuts, shellfish and dairy are all used in our kitchen therefore,
we cannot guarantee no cross-contamination.

VAT is included. A discretionary 15% service charge is added to every bill



CHRISTMAS DAY LUNCH

TWO SERVICES

5 COURSES

+
CANAPES & PETIT FOUR

OAK SMOKED SALMON

Lilliput Capers - Mascarpone - Potato

MANUKA HONEY

GLAZED DUCK

Parsnip Velouté - Black Truffle Cream - Sourdough

BLUE LOBSTER

MACARONI GRATIN

24 month Comte - Lemon Thyme - Chestnut

LAKE DISTRICT FARM

BEEF WELLINGTON

-Traditional Festive Accompaniments -

AD TRIFLE

Tahitian Vanilla -Exotic Fruits

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NEW YEAR'S EVE DINNER

8 COURSES
+
CANAPES & PETIT FOUR
-
LIVE MUSIC
-
HALF A BOTTLE OF KRUG
PER 2 GUESTS

AGED KALUGA CAVIAR
Dorset Oyster - Fine Herbs

ANDIGNAC FOIE GRAS
"AU TORCHON"
Five Spice - Quince

WHITE TRUFFLE
Aquerello Rice - Aged Parmesan

DOVER SOLE
Swiss Chard - Citrus Emulsion

DRY AGED BEEF SIRLOIN
Potato "Gratin" - Cocotte de Legumes - Perigord Jus

BRIE DE MEAUX
Black Truffle - Frisee - Xeres Vinegar

CHAMPAGNE SORBET
Extra Brut / Extra Old - VEUVE CLICQUOT

CHOCOLATE
Buckwheat - Madagascan Vanilla - Smoked Caramel

KRUG
CHAMPAGNE

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NEW YEAR'S DAY

1pm & 5pm

-AD BRUNCH A LA MAISON-

4 COURSES

+
WELCOME COCKTAIL

"CROQUE MONSIEUR"

Black Truffle - Paris Ham - Comté

-

FOR THE TABLE

SELECTION
OF
FRENCH CHEESE & CHARCUTERIE

"CAESAR SALAD"

BOULANGERIE et BEURRÉ

-

CHOICE OF MAIN

SCOTTISH LOBSTER "MAC et CHEESE" *

white truffle - aged Comté -

*Supplement €95

FRENCH TOAST

Tahitian Vanilla - Maple Butter -Preserved Fruit Compote

BURFORD BROWN EGGS "BENEDICT"

Bayonne Ham - Spinach, Parmesan & Black truffle Hollandaise

HASS AVOCADO SOURDOUGH

Burrata - Salted Marcona Almonds - Manuka Honey

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FOR THE TABLE

BEIGNETS & WAFFLES

Caramel sauce - Exotic fruits - 72% warm Chocolate

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