

# Christmas Eve Dinner

Sunday 24<sup>th</sup> December 2023

## ONION

*Cévennes – France*

*black truffle from Périgord, lomo ibérico, fumaison, sourdough, lemon thyme*

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## FOIE GRAS

*Andignac – Les Landes*

*celeriac, pear, koji rice, sake*

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## TURBOT

*The Duchess – Cornwall*

*Oscietra caviar, calçot, dill, smoked crème crue*

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## BRILLAT-SAVARIN

*Bourgogne – France*

*black truffle from Périgord, winter leaves, green apple*

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## CHOCOLATE

*Mekong – Vietnam*

*black garlic*

£295

We will require full prepayment of the menu price upon making a reservation, which will then be non-refundable.

All prices are inclusive of VAT at the current rate. A discretionary service charge of 15% will be added to your bill. Please notify us of any dietary requirements to ensure we are able to advise on the ingredients and allergens in our dishes.

Our menu is highly seasonal and therefore subject to change due to ingredients supply.