



CHRISTMAS EVE  
LUNCH & DINNER

WELCOME APERITIF  
5 COURSES + CANAPÉS & PETIT FOUR

AGED KALUGA CAVIAR  
Devon Crab - Crème Fraîche - Ginger

SMOKED POTATO VELOUTÉ  
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 - Timut Pepper



# CHRISTMAS DAY LUNCH

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 Comté - Lemon Thyme - Chestnut

## LAKE DISTRICT FARM

## BEEF WELLINGTON

-Traditional Festive Accompaniments -

PRE DESSERT

## AD TRIFLE

Tahitian Vanilla - Exotic Fruits



# NEW YEARS EVE

LIVE MUSIC

WELCOME VEUVE CLICQUOT  
Extra Brut, Extra Old

AGED KALUGA CAVIAR  
Dorset Oyster - Fine Herbs

ANDIGNAC FOIE GRAS  
"AU TORCHON"  
Five Spice - Quince

WHITE TRUFFLE  
Acquerello 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 - Frisée - Xeres Vinegar

CHAMPAGNE SORBET  
Extra Brut, Extra Old - VEUVE CLICQUOT

CHOCOLATE  
Buckwheat - Madagascan Vanilla - Smoked Caramel



## NEW YEAR'S DAY

1pm & 5pm

-AD BRUNCH A LA MAISON-

4 COURSES

+

WELCOME COCKTAIL

CROQUE MONSIEUR™

Black Truffle - Paris Ham - Comté

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FOR THE TABLE

SELECTION OF FRENCH CHEESE & CHARCUTERIE

“CAESAR SALAD”

BOULANGERIE et BEURRÉ

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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