



Five Courses Groups Festive Menu

CANAPÉ

OAK SMOKED FAROE ISLAND SALMON
Sauce Hollandaise, Aged Kaluga Caviar, Crispy Potato

BOUDIN BLANC
Black Winter Truffle, Veal Sweetbread, “Blanquette”

BRITTANY BLUE LOBSTER
Matelote Sauce, Celeriac, Chessnut

LAKE DISTRICT FARM VENISON WELLINGTON
Jus Smoked With Juniper, Young Lettuce

THAINORI CHOCOLATE
Ethiopian Coffee, Mexican Vanilla, Buckwheat

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