



## Christmas Day 2023

### CANAPÉ

FINE DE CLAIRE OYSTER  
Aged Kaluga Caviar, Extra Brut Champagne

WHITE ALBA TRUFFLE  
Tortellini, 24 month Comte, Vin Jaune

WHOLE ROASTED DUCK FROM MAISON BURGAUD  
Stuffed Savoy Cabbage, Pomme Puree, Glazed winter Vegetables en cocotte

EXOTIC FRUIT VACHERIN  
Coconut, Passion Fruit, Tahitian Vanilla

4 courses at £350

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.

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