

1st January 2026

TO START

PÂTÉ DE CAMPAGNE

Iberico Pork Shoulder “Terrine”, Honey Mustard

OAK SMOKED SALMON

Crème Crue, Young Radish, Seaweed Crumpet

OYSTER FIN DE CLAIR

Pickled Shallots, Extra Brut Champagne Sabayon

CHICKEN BROTH

Tortellini, Winter Black Truffle

YOUNG VEGETABLES

“Anchoïade”

MAIN COURSE

POTATO, COMTÉ, WINTER BLACK TRUFFLE PITHIVIER

OR

BRITTANY LOBSTER PITHIVIER

OR

DUCK & POULTRY PITHIVIER

GARNISH SERVED IN THE MIDDLE OF THE TABLE

Wild Mushroom “A La Crème”

Pomme Purée

Celeriac Rémoulade

TO SHARE IN THE MIDDLE OF THE TABLE

Flan Parisienne and Bourbon Vanilla

Île Flottante with Passion Fruit

Winter Citrus Salad

Peru 60% Chocolate Tart and Pistachio

£205