

# CHRISTMAS DAY

25 December 2018

## 6 courses - 60 per person

Amuse bouche and a welcome drink

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Steak Tartare, edamame, black sesame and quail egg  
Nashi, raddichio and Roquefort salad, walnut, mustard dressing (v/vg)  
Rabbit & Pistachio terrine, Tsukemono, sourdough  
Sweet potato cake with grilled tiger prawns, Sancho yogurt

Served with Bread and Miso butter

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Bistro Mirey Turkey, all the trimmings  
Hokkaido Venison loin, Sprouts, baby beets, taro, red wine jus  
Sea bass and seafood Bouillabaisse, Fennel, saffron and dill  
Stuffed Japanese kabocha with braised puy Lentils and curry (vg)

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French cheeses selection to share (v)

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Matcha Buche de Noel, azuki beans and white chocolate (v)  
Christmas Nougat parfait (v)

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Volcano Coffees or Birchall Tea

With mince pies

We use fresh ingredients and some dishes may be replaced due to the availability of the products.

Prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill. Game dishes may contain shots. If you have a food allergy, intolerance or sensitivity, please speak to us about ingredients in our dishes. Cancellation fee of £20 per person will apply when table is cancelled less than 7 days before.

