



GROUP MENU B

APPETISERS

BREAD

STARTERS

BAKED OYSTER (ROCKEFELLER)

Hollandaise sauce, lemon

MUSHROOM TARTARE (V)

Confit egg yolk, herring caviar, frisee

CHICORY & STILTON SOUP

Shallot marmalade

FOIE GRAS

Brioche, pomegranate, red wine jus

MAINS

SALSIFY

Egg yolk, parmesan, truffle

HALIBUT

Jerusalem artichoke, caviar sauce, green oil

TURKEY BALLOTINE

Truffle mousse, smoked pancetta, turnip, cranberry jus

DESSERTS

PEAR & ALMOND SLICE

Ginger soil, mulled wine Chantilly

DARK CHOCOLATE TART

Vanilla, white chocolate cream, chocolate tuille, orange gel

LEMON POSSET

Raspberry, short bread, candied lemon

We are happy to provide information pertaining to allergies & intolerances upon request
Prices include VAT at 20%. A discretionary 12.5% service charge will be added to your total bill