

24 & 25 December 2025 4-Course Menu... 148* per person

ENTRÉE Smoked Duck G, A Foie gras, burnt fig & cherry, Armagnac, toasted brioche D Butternut Squash Velouté Crème fraiche, cinnamon herb oil, buckwheat PLAT PRINCIPAL Turkey Breast Ballotine N, G, A Prosciutto de parma, cranberry, chestnut, port wine, brandy or Chilean Sea Bass D. A Oscietra caviar, spinach, spring peas, orange-glazed carrots or Five Founders Beef Tenderloin G. A Black truffle, dauphinoise, morel mushrooms, charred asparagus **DESSERT** Cloche de Noël D, G Chestnut, yuzu meringue, raspberries

Dish contains: [N] Nuts [D] Dairy [G] Gluten [A] Alcohol