

Christmas

£150 PER PERSON | 12:30 - 19:30

INCLUDES A GLASS OF CHAMPAGNE ON ARRIVAL

PLEASE SELECT ONE DISH PER COURSE

STARTERS

5 SPICED DUCK

confit donkey carrot, crushed hazelnut, kumquat gel

RED MULLET

pickled green strawberry, aubergine caviar

BEETROOT TEXTURES (v)

meringue, sponge, gel, crisp, fennel mousse

MAINS

ROASTED FREE-RANGE BLACK-FEATHERED TURKEY

roast potatoes, carrot, parsnip, brussel sprouts,
cranberry sauce, stuffing

WILD BASS

baby veg, taramasalata, basil oil

ROOT VEGETABLE RISOTTO (v) (ve)

wild mushroom, truffle crisp

DESSERTS

CHRISTMAS PUDDING (v) (ve)

brandy anglaise, pain d'epice

TRIPLE CHOCOLATE (ve)

ginger, lingonberry sorbet

BRITISH CHEESE

charcoal crackers, fig chutney

COMPLIMENTARY MINCE PIE & COFFEE TO FINISH

(V) SUITABLE FOR VEGETARIANS (VE) SUITABLE FOR VEGANS

FOR FOOD ALLERGIES AND INTOLERANCES, PLEASE SPEAK TO A MEMBER OF OUR TEAM ABOUT YOUR REQUIREMENTS BEFORE ORDERING. A FULL LIST OF ALL ALLERGENS CONTAINED IN EACH DISH IS AVAILABLE ON REQUEST.

ALL PRICES ARE DISPLAYED IN GREAT BRITISH POUND (£)

ST MARTINS LANE
LONDON