



# CHRISTMAS EVE DINNER

SET MENU £195

## AMUSE-BOUCHE

Crab | Avocado | Caviar

## STARTER

### **Cured Salmon**

Honey Yuzu | Pickled Vegetables | Topinambour Mayonnaise | Roasted Almonds

## SOUP

### **Lobster and Clams Chowder**

Garlic Chips | Cherry Vinegar

## HOT

### **Mini Vol-Au-Vent of Venison**

Beetroot | Pearl Onion

## MAINS

### **Dover Sole**

Green Vegetables | Pickled Grapes | Celeriac Root Puree

### **Hereford Beef Tournedos**

Truffle Salsifi | Lentils | Potatoes | Red Fruit & Port Sauce

## PRE-DESSERT

### **Spiced Plum Sorbet**

Ginger Foam | Hazelnut Streusel

## DESSERT

### **Traditional Christmas Pudding**

Brandy Sauce | Vanilla Ice Cream | Red Currants

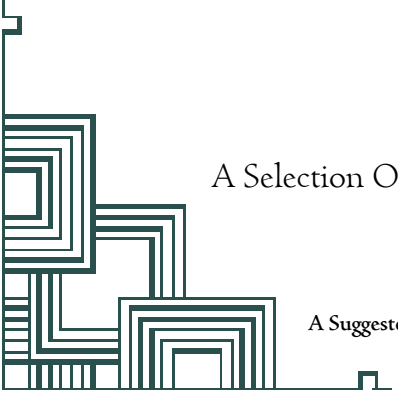
### **Savoy Chocolate Orange**

70% Peruvian Dark Chocolate | Citrus Compote | Mandarin Yogurt Ice Cream

## PETIT FOURS

### **Festive Mince Pies**

A Selection Of Our Renowned Chocolate Bonbons Paired With Jing Tea



A Suggested Discretionary Service Charge Of 12.5% Will Be Added To Your Final Bill.

All Prices Are Exclusive Of Drinks Unless Otherwise Stated.

All Prices Include VAT.

