



CHRISTMAS LIKE NO OTHER

STARTERS

Pumpkin soup N

Creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon.

Levantine meatball D G

Beef and lamb finished with pomegranate & cherry molasses, served on labneh and parsley.

Lentil & celery root salad V

Tender Puy lentils with julienned celery root and fine herbs, dressed with a black truffle vinaigrette.

Onion tart D G

Caramelised onions with thyme and Emmental cheese in a crisp buttery tart shell.

Smoked salmon D F

Finely sliced smoked salmon with dill, capers, red onion and lemon labneh.

V - Vegan G - Gluten D - Dairy N - Nuts F - Fish S - Soy

MAIN COURSE

(PLATED SELECTION - CHOOSE ONE)

Wagyu beef filet Wellington D G

Australian wagyu tenderloin wrapped in mushroom duxelles and puff pastry, served with morel jus demi-glace, winter vegetables and mashed potato purée.

Black cod & spinach tourte D G F S

Black cod layered with spinach in a crisp pastry crust, with cream-and-dill velouté miso, winter vegetables and mashed potato purée

Yellow chicken ballotine with morel jus D

Free-range yellow chicken finished with morel jus, roasted winter vegetables and mashed potato purée.

Vegetarian wild mushroom & truffle pithivier D G N

Pithivier filled with wild mushrooms, chestnuts and caramelised shallots, with madeira reduction, winter vegetables and mashed potato purée.

DESSERT

Chocolate Fondant D G

Warm molten chocolate cake served with cinnamon crème anglaise and vanilla ice cream.

V - Vegan G - Gluten D - Dairy N - Nuts F - Fish S - Soy



CHRISTMAS LIKE NO OTHER

Vegetarian

STARTERS

Pumpkin soup D

Creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon.

Truffle mushroom croquette D G

Crispy potato balls filled with mushroom duxelles and melted cheese, served on parmesan sauce.

Lentil & celery root salad

Tender Puy lentils with julienned celery root and fine herbs, dressed with a black truffle vinaigrette.

Onion tart D G

Caramelised onions with thyme and Emmental cheese in a crisp buttery tart shell.

Olive dip D

Tapenade of green olives, with dill capers, red onion and a touch of lemon labneh, crispy onion

G - Gluten D - Dairy N - Nuts

MAIN COURSE (PLATED SELECTION - CHOOSE ONE)

Moroccan artichoke & spring pea tajine with lemon-Mandarin essence

A fragrant tajine featuring artichokes, mandarin oranges, lemon confit, green olives, baby potatoes and green peas.

Orzo pasta cacio e pepe D G

Orzo pasta with baby marrow and caramelized shallots tossed with pecorino Romano cheese, topped with sumac and wild za'atar crumble.

Vegetarian wild mushroom & truffle pithivier D G N

A golden puff-pastry pithivier filled with wild mushrooms, roasted chestnuts, caramelized shallots, and black truffle, served with a madeira reduction.

DESSERT

Chocolate fondant D G N

Warm molten chocolate cake served with cinnamon crème anglaise and vanilla ice cream.

G - Gluten D - Dairy N - Nuts