

CHRISTMAS EVE 2017

Champagne - Veuve Clicquot,
Extra Brut, Extra Old



Verdicchio Dei Castelli Di Jesi - Le Oche
San Lorenzo 2015



Côtes de Provence - Inspire
Château Roubine 2010
or
IGT Toscana
Unlitro Rosso Ampelaia 2015



Banyuls Gaby Vial 8yo
Domain Vial-Magnères

Optional wine pairing - £50

MENU

Crab from Sussex,
sour cream/honey and crunchy vegetables

or

Beef fillet carpaccio, puntarella and ginger mayonnaise



Homemade pumpkin gnocchi and tuber melanosporum



Roasted fillet of veal, wild mushrooms and creamy polenta
or

Seared hand-dived sea scallops, baby leeks and black truffle



Dark chocolate finger, ginger and blood orange sorbet
or

Chestnut and pear contemporary Vacherin

£75

NEW YEAR'S EVE 2017

Gavi
La Fornace 2016



IGT Terre Siciliane - Pithos Bianco
Cos 2015



IGT Vigneti Delle Dolomiti - Fontanasanta
Foradori 2015



Haut-Médoc
Château Sénéjac 2012



VDF - Roussillière
Yves Cuilleron 2015



Champagne - Veuve Clicquot
Rich Vintage 2008

Optional wine pairing - **£95**

MENU

4 COURSES

Marinated wild sea bass, citrus and Oscietra caviar



Blue lobster,
roasted salsify and tuber melanosporum



Seared Scottish Angus beef fillet,
peppered potatoes, Albufera sauce



Dark chocolate and orange finger

6 COURSES

Marinated wild sea bass, citrus and Oscietra caviar



Homemade ricotta ravioli, shaved white truffle



Blue lobster,
roasted salsify and tuber melanosporum



Seared Scottish Angus beef fillet,
peppered potatoes, Albufera sauce



Dark chocolate and orange finger



Passion fruit/coconut exotic vacherin

From 6.00pm to 7.30pm, a 4-course dinner menu will be served - **£135**
From 8.00pm, a 6-course dinner menu will be served - **£195**

A discretionary service charge of 12,5% will be added to your bill.

Please ask your waiter for information on food allergens or any special dietary requirements.