

## CHRISTMAS EVE 2017

Champagne - Veuve Clicquot,  
Extra Brut, Extra Old



Verdicchio Dei Castelli Di Jesi - Le Oche  
San Lorenzo 2011



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**

# CHRISTMAS DAY 2017

Trebbiano d`Abruzzo  
G Masciarelli 2016



Roero Arneis  
Cascina Ghercina 2015



Auxey Duresses - La Macabrée  
Olivier Leflaive 2014



Barbaresco  
Cascina Roccalini 2014

or

St Emilion - La Croix Chantecaille 2011



Sauternes - Château les Carmes de Rieussec 2012

**Optional wine pairing - £65**

# MENU

Scottish salmon gravlax, lemon and capers, tangy cream



Cappello del prete pumpkin velouté,  
ricotta and smoked duck ravioli



Seared stone bass, spiny artichokes,  
rocket and tuber melanosporum



Medallions of venison , seared Brussels sprout and chestnuts ,  
red berries sauce

or

Roast turkey, tender winter vegetables, black truffle



Coconut and vanilla exotic yule log  
or  
Gingerbread composition with candied fruits

**£105**

## BOXING DAY LIGHT LUNCH £65

2 STARTERS + 1 SHARING COURSE + 1 DESSERT

Join us for a relaxing Boxing Day feast with delicious sharing courses followed by an exclusive screening of the American romantic comedy film "As Good as It Gets" in our private cinema; including candy, popcorn and choice of soft drinks.

A glass of Prosecco or a Green with Envy juice will be offering with our compliments.

3.00 pm to 5.00 pm - Boxing Day Light Lunch

5.00 pm - Movie begins

### STARTERS (CHOICE OF TWO)

Rivea salad wrapped in a socca  
Delicate pumpkin velouté, ricotta ravioli  
Provence-style vegetable caponata  
Cold cut selection



### SHARING COURSE

Roasted corn-fed chicken with lemon and thyme,  
seasonal vegetables

or

Dover sole, capers, tomato, lemon and olives



### DESSERT

Piedmont hazelnut choux  
Chocolate and pear tart  
Coco, vanilla and lime yule log

# NEW YEAR'S EVE 2017

Gavi  
La Fornace 2016



IGT Terre Siciliane - Pichos 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**