



PLATEAU

FESTIVE SET MENU

3 courses & glass of Taittinger £40

STARTERS

Wild mushroom velouté, winter truffle oil, croutons (V)

Seaweed cured salmon, dill pickled cucumber, keta caviar

Kale & quinoa salad, roast pumpkin, pomegranate, almonds (VG)

Terrine de Campagne, date puree, mache salad, sour dough

MAINS

Seabass, charred leeks, bouillabaisse sauce

Ballotine of Norfolk bronze turkey, apricot stuffing, Brussel tops, roasted potatoes (£5 supplement)

Slow braised ox cheek, pomme puree, horseradish, red wine

Risotto of Jerusalem artichoke, winter truffle (V)

DESSERTS

Crème brûlée

Classic Christmas pudding, red currents, brandy cream

Selection of 2 French artisan cheeses, fruit chutney, crackers

Ice-cream and sorbets

LUNCH: 12.00 – 14.30 DINNER: 17.30 – 20.00

All prices are inclusive of VAT
A discretionary 12.5% service charge will be added to your bill
Please be aware that some dishes may contain nut traces
If you have any specific allergies, please inform a manager immediately