



PLATEAU
RESTAURANT

FESTIVE LUNCH MENU

STARTERS

TERRINE DE CAMPAGNE, pistachio, fig preserve, sour dough toast
SEAWEED CURED SALMON, CUCUMBER, HORSERADISH & dill
CEP MUSHROOM VELOUTÉ, WINTER TRUFFLE PANGRITATA (V)

MAINS

Stuffed BRONZE Turkey ballotine, brussel tops, maple glazed parsnip, turkey jus
PAN ROAST COD, CELERIAC, COCO BEANS, CAVIAR BEURRE BLANC
FINE HERB GNOCCHI, ROAST PROVENÇAL VEGETABLES, SEMI DRIED TOMATOES,
SAUCE VIERGE (VQ, GF)

DESSERTS

Classic CRÈME BRULÉE
DARK CHOCOLATE AND ORANGE TORTE, ISIGNY CRÈME FRAICHE
CHRISTMAS PUDDING, BRANDY CREAM

3 COURSES FOR £45.00 PP

All prices are inclusive of VAT.
A discretionary 13.5% 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.