

CHRISTMAS MENU 2016

Price per person

Wild mushroom velouté with cèpe blinis and truffle shavings (V)	£16.00
Poached oysters with cucumber linguini and Champagne sabayon	£20.00
Ham, foie gras and chicken terrine with lentil gribiche and pear purée	£20.00
Gin-cured salmon with beetroot, crème fraîche and caviar	£18.00

Ballotine of turkey, confit leg with apple, sage and bread sauce	£35.00
Roast goose with oatmeal, fig and goose sausage with sprout leaves	£40.00
Butter-roasted pavé of monkfish, sauce soubise, Alsace bacon and sauce lie de vin	£38.00
Beef Wellington, creamed parsnips and black cabbage	£48.00

Truffle brie with quince paste and toasted hazelnut bread	£16.00
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Classic Christmas pudding with The King's Ginger ice cream and whipped Brandy butter	£22.00
Chocolate and orange opera with clementine leaf ice cream	£20.00
Baked custard with gingerbread crumb, glazed fig and blackberry with mulled wine gel	£20.00

Mini mince pies	£4.00
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