

FESTIVE ALUMNI

Wine Flight

5 Course
Tasting £135
Discovery £195
Premium £250

7 Course
Tasting £170
Discovery £230
Premium £300

Cocktail Flight (& 0%)

4 cocktails
£75

Enhancements

N°25 Kaluga Caviar
£30 – 5g

Beillevaire Cheese Board
£25

Festive Complet - £195
Aperitif, Canapés, 3 Courses
with paired wines, Coffee/ Tea,
Petit Fours and Water

Canapés

Tom Aikens' Duck Liver and Artichoke Terrine
Celeriac / Black Truffle / Balsamic

Marcus Eaves' Seared Orkney Scallops
Gremolata / Iberico Ham

Asimakis Chaniotis' Halibut
Fricassée / Spinach Purée / Sesame and Poppy Seed Crust

Aggelos Kassais' 10 Days Dry Aged Duck
Baby Beetroot / Tamarind / Caramelised Button Onions

Tomme Brûlée
with Shane Osborn's Lavoche

Richard Neat's Crème Cassonade

Andy McFadden's Tarte Tatin
Pear / Crème fraîche / Pistachio

Petit Fours

Tasting Menu: 5 Courses £155 7 Courses £195
À La Carte: 2 Courses £120 3 Courses £145

Please let the team know about any allergies or intolerances.
An optional 15% service charge is added to your bill and distributed via revenue approved tronç.

FESTIVE PLANT BASED

Wine Flight

5 Course
Tasting £135
Discovery £195
Premium £250

7 Course
Tasting £170
Discovery £230
Premium £300

Cocktail Flight (& 0%)

4 cocktails
£75

La Fauxmagerie Board
£20

Festive Complet - £195
Aperitif, Canapés, 3 Courses
with paired wines, Coffee/ Tea,
Petit Fours and Water

Canapés

Delica Pumpkin Risotto
Caramelised Pumpkin / Veganzola / Pea Shoots

Open Dolma
Aromatic Rice / Crispy Vine Leaf / Kimchi

Salt Baked Beetroot
Red Verjus Gel / Mushroom Dashi / Pedro Ximenez Vinegar

Chicory Fondant
Lettuce Purée / Vin Jaune Foam / Tarragon Mayonnaise

Shamembert
Sour Cherry / Grapes / Lavoche

Caramelised Pineapple Sorbet

Tarte Tatin
Pear / Sorbet / Pistachio

Petit Fours

Tasting Menu: 5 Courses £145 7 Courses £185
À La Carte: 2 Courses £120 3 Courses £145

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