

FESTIVE PRIVATE DINING

Menu £155

Wine Flight

Tasting £145
Premium £300

Enhancements

N°25 Kaluga Caviar
£30 – 5g

Black Truffle
£15

Canapés

Delica Pumpkin Risotto
Caramelised Pumpkin / Gorgonzola / Pea Shoots

Cornish Cod
Confit loin / Chorizo / Romanesco

Chateaubriand
100% Dark Chocolate / Chicory / Fondant Potato / Tamarind Jus

Tomme Brûlée
Sour Cherry / Grapes / Lavoche

Namelaka
Nicolas Brezet Baked Corn Chocolate / Espresso Martini Sorbet

Petit Fours

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 tronc.

FESTIVE PLANT BASED PRIVATE DINING

Menu £155

Canapés

Delica Pumpkin Risotto
Caramelised Pumpkin / Veganzola / Pea Shoots

Wine Flight

Tasting £145
Premium £300

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

Namelaka
Nicolas Brezet Baked Corn Chocolate / Espresso Martini Sorbet

Petit Fours

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