

CHRISTMAS EVE

DECEMBER 24, 2018

Executive Chef Nicolas Houlbert

APPETIZERS

Lobster bisque \$26

Glazed lobster & tarragon tartlet

H. Forman & Son smoked salmon 'roulade' \$24

Fromage blanc, soft herbs, trout caviar

Seared bay scallops, Jerusalem artichoke \$24

Wild mushrooms, garlic & parsley

Duck foie gras terrine \$26

Port jelly, toasted brioche

Baked Vacherin Mont d'Or, shaved winter truffle \$22

Warm fingerling potato, hazelnuts & frisée

ENTRÉES

Wild venison tournedos \$48

Braised red cabbage, celeriac purée, chestnut & pepper sauce

Gratin of lobster 'Thermidor' \$48

Baby spinach & Paris mushrooms

Roast bronze capon \$44

Stuffed leg, truffle forcemeat

Brussel sprouts, honey glazed roots, roast chicken gravy

Grilled turbot on the bone \$42

Lobster bearnaise

Wild salmon coulibiac \$38

Champagne & chive sauce

PUDDINGS

Cropwell bishop stilton, Oat cakes, leaf celery \$22

Classic Christmas pudding, Brandy custard \$14

Apple tarte fine, Cinnamon ice cream \$14

Lemon possett, Raspberries \$12

Chestnut pavlova, Chantilly cream, chocolate sauce \$12

Bluebird sherry trifle, Eau de vie cherries, almonds & candied angelica \$14

Warm mince pies, Clotted cream \$21