

CHRISTMAS EVE

DINNER

24 DECEMBER 2026

210 per person
Wine pairing 145



MARINATED RED MULLET WITH SHISO DRESSING

Soft celeriac, warm foie gras

NOT-SO-CLASSIC QUICHE

Ham and Beaufort cheese, Lardo di Colonnata, black truffle, green salad

ROASTED DEVON DUCK MAGRET

Green pepper sauce and pear condiment

ORANGE FONTAINEBLEAU

Granny smith and dill sorbet, Pommeau gelée

QUINCE TART TATIN

Java pepper light cream, quince Calvados sauce

*Please advise your server of any dietary requirements or allergies. Detailed allergens available upon request.
A discretionary 15% service charge will be added to your bill. Prices are in Pounds Sterling and are inclusive of VAT.*