

CHRISTMAS EVE

DINNER

24 DECEMBER 2025

200 per person



POACHED SCOTTISH LANGOUSTINE

Sesame dressing, black lemon, shiso mayo, fermented beetroot

ARTICHOKE PUFFED PASTRY TART

Almond frangipane, Comté and yellow wine glaze

POACHED POULARDE

Truffle, yeast butter sauce, gratinated mushroom, romaine lettuce, corn

VIN CHAUD SORBET

Blood orange jelly, cinnamon gavotte

MONT BLANC

Smoked marron cream, whisky ice cream, sugar-free meringue

*All menu items are subject to change according to seasonality and availability.
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 inclusive of VAT.*