



3 COURSE MENU - 85.00 PP
WITH CAVIAR - 100.00 PP

For The Table – Dégustation Of Three Caviars

A TASTING OF SIBERIAN, OSCIETRA AND AMURSKI CAVIARS. SERVED WITH SOUR CREAM AND BLINIS

STARTER

Jerusalem Artichoke Velouté

SERVED WITH POTATO AND TRUFFLE CROQUETTE

Smoked Salmon

COLD SMOKED SEVERN & WYE SALMON, SERVED WITH BUTTERED RYE BREAD & LEMON

Steak Tartare

CHOPPED RAW FILLET OF SCOTCH BEEF WITH CORNICHONS & CAPERS. SERVED WITH CONFIT EGG YOLK & BAGUETTE CROUTONS

Truffle, Potato & Mushroom Vareniki

TRADITIONAL DUMPLINGS GARNISHED WITH CRISPY SHALLOTS. SERVED WITH FOREST MUSHROOMS VELOUTÉ (V)

MAIN

Roasted Venison Loin

ROASTED CHESTNUTS, SMOKED BACON LARDONS, KALE.
SERVED WITH RED WINE SAUCE

Lemon Sole Meunière

PAN FRIED. SERVED WITH A CAPER AND PARSLEY BEURRE NOISETTE

Chicken Kyiv

CHICKEN BREAST COATED IN BREADCRUMBS AND DEEP FRIED. SERVED ON GARLIC & PARSLEY BUTTER

Truffle & Champagne Humble Pie

WITH BOLLINGER CHAMPAGNE, JERUSALEM ARTICHOKES, MUSHROOMS, CELERIAC, BABY ONIONS & TRUFFLE VELOUTÉ,
UNDER PUFF PASTRY (V)

DESSERT

Christmas Pudding Soufflé

SERVED WITH BRANDY CRÈME ANLAISE. ALLOW 15 MINUTES

Flaming Crème Brûlée

MADAGASCAN VANILLA, FLAMBÉED AT THE TABLE

Stinking Bishop Cheese Soufflé

DOUBLE-BAKED CHEESE SOUFFLÉ WITH HAZELNUTS AND COMTÉ SAUCE. SERVED WITH PEAR, APPLE & GINGER CHUTNEY

Black Forest

VALRHONA CHOCOLATE MOUSSE, CHOCOLATE SPONGE AND CHANTILLY CREAM. SERVED WITH A MORELLO CHERRY SORBET (V)

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU, AND WE CANNOT GUARANTEE THE COMPLETE ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGALLY RECOGNISED ALLERGENS IS AVAILABLE UPON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE DETAILS ON OTHER ALLERGENS. A DISCRETIONARY SERVICE CHARGE OF 15% WILL BE ADDED TO YOUR BILL.