



“Christmas In January” 2019

£55

Including a glass of welcome bubbles and half a bottle of red or white wine per person

Jerusalem artichoke soup, pickled quince and toasted hazelnuts

Barbary duck & foie gras galantine, fig chutney, toasted sour dough

Smoked salmon, blini, pickled cucumber salad, crème fraîche, avruga caviar

Twice baked goats cheese soufflé, heritage beetroot, walnut praline

Char-grilled fillet steak, white onion puree, fondant potato, cep sauce

Roast fillet of stonebass with squid & aubergine ragout, green olive tapenade

Salt-baked celeriac, hollandaise, sautéed wild mushrooms,
Cucumber ash, roast macadamia nuts

Madison Christmas pudding, brandy custard

Poached nashi pear, black sticky gingerbread, stem ginger ice cream

Chocolate, cherry & hazelnut buche, silver leaf

Baked Normandy camembert, quince jelly, fennel & sultana bread