

CHRISTMAS EVE DINNER

'SAVOURY SNACKS'
TUILE CONE OF AVOCADO & CANDIED CHILLI
PEPPER MARMALADE FETA TARTLET
CONFIT CHICKEN & FERMENTED APPLE

*Champagne Apéritif
Laurent Perrier Brut*

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MATCHED WINE FLIGHT

BEETROOT AND TARRAGON GRAVADLAX
HORSERADISH CRÈME FRAÎCHE

*Pouilly-Fuissé Vieilles Vignes 2018
Domaine La Soufrandise*

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SEARED SCALLOP
BRAISED LEEKS & CAVIAR
CHINON ROSÉ SAUCE

*Chinon Rosé 2019
Fabrice Delalande*

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TRUFFLE AND CELERIAC POMMES ANNA
CARAMELISED CAULIFLOWER PURÉE
CAULIFLOWER CRISPS

*Saint Aubin 1^{er} Cru 2017
Derrière la Tour
Jean-Claude Bachelet*

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LOWLAND SCOTTISH ROE DEER
SLOW ROASTED LOIN
GLAZED CHESTNUTS
CRANBERRY & GINGER COMPOTE

*Garnacha viñas viejas 2015
El Terroir, Domaines Lupier*

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'SAVOURY-SWEET-AROMATIC'
COLSTON BASSET, TUNWORTH
HAWTHORN BLOSSOM HONEY
ROSEMARY FOCACCIA

*Riesling Rolly-Gassmann 2019
Rohrschwihr, Alsace*

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*Château Partarrieu
Sauternes, 2016*

BITTER CHOCOLATE PARFAIT
PISTACHIO SPONGE
LEMON MOUSSE, LEMON GEL
BITTER CHOCOLATE SAUCE

*Coffee served with hand-made
chocolates and petits fours*

*All-inclusive Menu with Champagne and Wines
coffee, petits fours and mineral water
£150 per person*

Limited availability, advance bookings only