

GALLERY

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SKETCH

MENU

including a complimentary glass of house champagne

STARTER

A Combination of Pierre Gagnaire's Starters
Duck foie gras "Papillote" with duck magret carpaccio and Medjoul dates
Lemon and ginger marinated veal
Chestnut velouté with beetroot jelly and caramelised nuts
Scallops "salpicon" in a lemongrass and honey infusion
Serrano ham with herb filled ravioli and creamed Nyons olives

MAIN COURSE

Christmas Capon from "La Ferme aux Grives"
Roasted capon with Russet apples and a spiced orange crumble

or

Canadian Lobster "Casse Noisette"
Sautéed lobster with butternut purée, hazelnut mousse
and purple Romanesco salad

DESSERT

Pierre Gagnaire's Selection of Christmas Desserts
Chilled passion fruit parfait
Lemon mousseline
Raspberry Christmas log
Chocolate velouté with topped with caramel

2 Courses @ £48.00 Per Person
3 Courses @ £55.00 Per Person

A discretionary 12.5% service charge will be added to your bill.