

Christmas Eve Menu 2026

£95 Per Person

*Glass of French sparkling wine
Arrival with Gougères & Cheese Feuilletés*

Amuse bouche

French Onion Soup en Croûte, Crostini.

Starter

Lobster & Prawns Thermidor Twice Baked Soufflé

Trou Normand

Lime & Basil Sorbet with limoncello

Main Course

Tournedos Rossini My Way

Medallion of Beef Fillet Laced with Smoked Pancetta Crowned with a Rich Duck Liver Parfait and Set upon Toasted Artisan Brioche, Crisp Polenta Chips, Truffle Infused Forest Mushrooms, Wilted Chard and a Glossy Madeira Jus.

Cheese

*Roasted Camembert in Filo Pastry, Cider and Black Pepper Caramel,
Apple Salad*

Dessert

*Pistachio & Blueberry Baked Alaska Tartlet, Crème Anglaise,
& Blueberry Compote.*

Coffee / Tea and Minced Pie

Please note a discretionary 10% service charge will be added to your bill.

Please speak to our waiting staff for any allergen concerns