

Your selection of three.

138

Our selection of six.

178

*First choice*

Tuna tartare dressed in a smoked dashi vinaigrette.\*

Foie gras tart, glazed with concord grapes and spices.

Red pears and winter lettuce with wild sorrel and buttermilk.

Roasted prawns with persimmons and pistachios.

Cauliflower cooked in crab butter with almonds.

*Second choice*

Roasted butternut squash with ginger and black truffle.

Crispy skin sea bass with butter poached trumpet mushrooms.

Berkshire pork, roasted with gala apples and chestnuts.

Beef and celeriac, crusted with foie gras and sauce Royale.

Dry aged duck with Belgian endive and poached quince.

*Third choice*

Brioche pudding with armagnac crème anglaise and butterbeer.

Pear mousse with linzer and earl grey ice cream.

Ants on a log with peanut butter and pumpernickel cake.

White chocolate ganache with matcha sablé and meyer lemon sorbet.

Hospitality is always included.