

Your selection of three.	138
Our selection of six.	178
Wine pairing	68   118

*First choice*

Hamachi tartare dressed in a smoked dashi vinaigrette.\*

Foie gras tart, glazed with kumquats 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.

Sea bass with trumpet mushrooms and green cabbage.

Berkshire pork with caramelized gala apples and chestnuts.

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

Dry aged duck with confit Belgian endive and Thai basil.

*Third choice*

Brioche pudding with armagnac crème anglaise and butterbeer.

Pear mousse with linzer and earl grey ice cream.

Apple meringue with ricotta chantilly and tarragon crème fraîche.

Gianduja cremeux with balsamic emulsion and chestnut.