

Brasserie

CHRISTMAS EVE

BRUNCH MENU

APPETISERS SERVED FAMILY STYLE

FESTIVE CHARCUTERIE, SOUP, ARTISANAL CHEESE
FRESH MARKET SEAFOOD, BAKERIES, CONDIMENTS



MIDDLE COURSE

PAN FRIED FOIE GRAS
CARAMELISED GREEN APPLE, SQUID INK AIOLI, BRIOCHE TOAST



MAINS

PLEASE CHOOSE ONE OF THE FOLLOWING

IMPOSSIBLE BEEF WELLINGTON 
WINTER SPICE, PORT WINE

CLASSIC LOBSTER THERMIDOR
BLACK TRUFFLE, GRUYERE

CHICKEN RAVIOLI
GIROLLE, LEEK FONDUE, PARMIGIANO REGGIANO

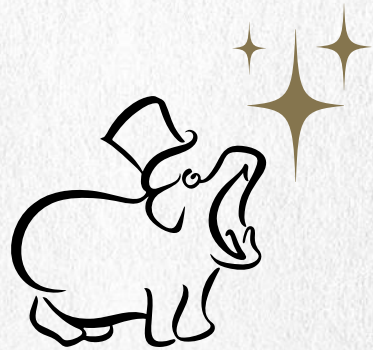
FROM THE CARVING TROLLEY
WHOLE ROASTED TURKEY
POTATO MASH, YORKSHIRE PUDDING, ROASTED ROOT VEGETABLE, GRAVY, CRANBERRIES



DESSERTS SERVED FAMILY STYLE

HOME BAKED STOLLEN AND COOKIES
EGGNOG AND MULLED WINE

790/PER PERSON



Brasserie

CHRISTMAS EVE

DINNER MENU

HOUSE SMOKED SALMON & ROASTED PUMPKIN
POMEGRANATE MOLASSES, KALE, PINE NUT



PAN FRIED FOIE GRAS
CARAMELISED GREEN APPLE, SQUID INK AIOLI, BRIOCHE TOAST



CHICKEN RAVIOLI
GIROLLE, LEEK FONDUE, PARMIGIANO REGGIANO



PATAGONIAN TOOTHFISH
FIG OIL, BRUSSELS SPROUTS, BRAISED RED CABBAGE

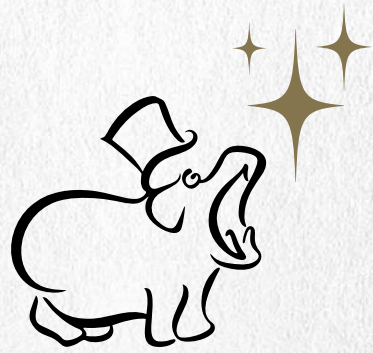
OR

FESTIVE DUCK BREAST, SPICED CHERRY
BLOOD ORANGE, ENDIVE, BARLEY



YUZU HONEY CREME, WILD BERRIES
HAZELNUT PRALINE

820/PER PERSON



Brasserie

CHRISTMAS EVE

VEGETARIAN DINNER MENU

ROASTED PUMPKIN SALAD

POMEGRANATE MOLASSES, KALE, PINE NUT



CARAMELISED ONION & CHESTNUT TART

PICKLED WALNUT, CRANBERRY JAM, FETA



RICOTTA & SPINACH RAVIOLI

GIROLLE, LEEK FONDUE, PARMIGIANO REGGIANO



IMPOSSIBLE BEEF WELLINGTON

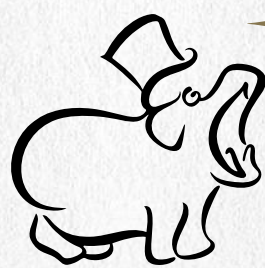
BRUSSELS SPROUTS, MAPLE GLAZED ROOT VEGETABLE, PORT WINE



YUZU HONEY CREME, WILD BERRIES

HAZELNUT PRALINE

820/PER PERSON



Brasserie

CHRISTMAS DAY & BOXING DAY

SHARING MENU

APPETISERS SERVED FAMILY STYLE

ROASTED PUMPKIN SALAD

POMEGRANATE MOLASSES, KALE, PINE NUT

PAN FRIED HOKKAIDO SCALLOP

NDUJA, GREEN SALSA VERDE

HOUSE SMOKED SALMON

ROASTED CELERIAC, TRUFFLE, ROCKET

PAN FRIED FOIE GRAS

CARAMELISED GREEN APPLE, SQUID INK AIOLI, BRIOCHE TOAST

PORK & CHICKEN LIVER PATE

HOUSE CHUTNEY, CORNICHONS, CROUTONS

MIDDLE COURSE

CHICKEN RAVIOLI

GIROLLE, LEEK FONDUE, PARMIGIANO REGGIANO

MAINS

CLASSIC LOBSTER THERMIDOR

BLACK TRUFFLE, GRUYERE

OR

FROM THE CARVING TROLLEY

WHOLE ROASTED TURKEY

MAPLE & SPICE GLAZED TURKEY BREAST

SIDES

STUFFING

CRANBERRY CHUTNEY

MASHED POTATOES, GRAVY

CREAMED SAVOY CABBAGE, BENTON'S BACON

ROASTED ROOT VEGETABLE, MAPLE SYRUP

DESSERT SERVED FAMILY STYLE

YUZU HONEY CREME, WILD BERRIES

HAZELNUT PRALINE

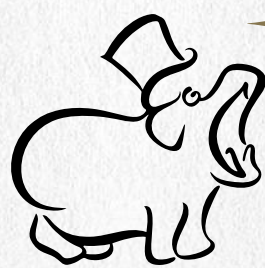
KIRSCH & HAZELNUT CAKE

CINNAMON, MILK CHOCOLATE, CANDIED CHESTNUTS

GINGERBREAD SWISS ROLL

MULLED WINE & MERINGUE MOUSSE

790/PER PERSON



Brasserie

CHRISTMAS DAY & BOXING DAY

VEGETARIAN MENU

APPETISERS SERVED FAMILY STYLE

ROASTED PUMPKIN SALAD,
POMEGRANATE MOLASSES, KALE, PINE NUT

CARAMELISED ONION & CHESTNUT TART

WALNUT, CRANBERRY JAM, FETA

ROASTED CELERiac SALAD

BLACK TRUFFLE, ROCKET

FESTIVE MUSHROOM PARFAIT

HOUSE CHUTNEY, CORNICHONS, CROUTONS

MIDDLE COURSE

RICOTTA & SPINACH RAVIOLI

GIROLLE, LEEK FONDUE, PARMIGIANO REGGIANO

MAIN

IMPOSSIBLE BEEF WELLINGTON

WINTER SPICE, PORT WINE

SIDES

STUFFING

CRANBERRY CHUTNEY

MASHED POTATOES

CREAMED SAVOY CABBAGE

ROASTED ROOT VEGETABLE, MAPLE SYRUP

DESSERT SERVED FAMILY STYLE

YUZU HONEY CREME, WILD BERRIES

HAZELNUT PRALINE

KIRSCH & HAZELNUT CAKE

CINNAMON, MILK CHOCOLATE, CANDIED CHESTNUTS

GINGERBREAD SWISS ROLL

MULLED WINE & MERINGUE MOUSSE

790/PER PERSON