

# SOIRÉE GASTRONOMIQUE

6 course menu £24.95



Tuesday 7th December 2021



## SOUPE DU JOUR \*

Made with seasonal ingredients,  
your server will share today's choice

## HAM HOCK TERRINE \*

With grilled artisan bread and piccalilli

## BOEUF AU POIVRE GF

Slow-cooked beef with green peppercorn and brandy sauce,  
pomme purée and French beans

– or –

## ROAST TURKEY WITH ALL THE TRIMMINGS

With pork and chestnut stuffing, pigs in blankets, roast potatoes,  
honey-glazed carrots and parsnips, French beans and red wine jus

## CHOCOLATE BOMBE V N

Valrhona chocolate dome filled with chocolate mousse and chocolate brownie,  
with caramel sauce and finished with pistachio praline

## DUO DU FROMAGE \*

Saint Mont and Fourme d'Ambert French cheese  
with chutney and artisan crackers

## COFFEE & CHOCOLATE

Freshly brewed coffee and chocolate



Scan this code  
to read further  
allergen information.

GF Suitable for a gluten-free diet, please advise your server. \* Dishes can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this option. V Suitable for vegetarians. N Suitable for vegans. N Dishes contain nuts. We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. There is a 10% discretionary service charge for all tables of eight or more. All service charges and tips go directly to our team.