

CHRISTMAS DAY 2020

CANAPÉS
“CHAUD ET FROID”

“VIETNAMESE HOT TEA” (2015)
BISQUE, CHILLI, LEMONGRASS, GINGER, CORIANDER, SOY “SPONGE”

“DUCK A L’ORANGE” (2019)
MALLARD TARTARE, POTATO “AU GRAISSE”, COCOA, ORANGE-WALNUT “DRESSING”

LA SOUPE: PICK AND LICK; WARHOL’S MONROE 21 (2015)
BORSCHT ‘MENAGE A TROIS’, SWEET DILL CONDIMENT

“APPLE CRUMBLE” (2016)
MOULARD FOIE GRAS PARFAIT, APPLE, BOTRYTIS, NORMANDY BUTTER CRUMBLE
“FLOAT”

LA SALADE: HIVER; “PARTRIDGE IN A PEAR TREE” (2019)
PARTRIDGE ADDRESSED TWO WAYS: PASTILLA & “JERKY”, CITRUS, CILANTRO,
VALRHONA 74% ‘GRAND CRU’

“2 TURTLE DOVES”
ANJOU PIGEON “BALONTINE”, PIG’S IN BLANKETS, FESTIVE CRANBERRIES AND SAUCE
“POIVRADE”

“EGG AND SOLDIERS” (2015)
24 MONTH CAVE AGED MIMOLETTE, PÉRIGORD TRUFFLE AND BRIOCHE “MELBA
TOAST”

“TOFFEE APPLE”
6x6, ENRICHED WITH NORMANDY BUTTER AND BALANCED WITH VERJUS

MIGNARDISES DE NOËL
“CHAUD ET FROID”

This menu may contain the following allergens: Eggs, Crustaceans, Peanuts, Nuts (trees), Fish, Cereals containing gluten, Mustard, Celery, Sesame, Milk, Molluscs, Lupin, Soybeans, Sulphur Dioxide and sulphites.

£250pp