Christmas Menu 2026

Amuse bouche, bread and butter

***

Lobster three ways
Won Ton / marinated / cream

***

Free-range duck in two courses
first
Duck breast / plum jus / chard / potato waffle
then
Leg / mugwort jus / red cabbage / potato dumpling

***

Christmas tiramisu
Mascarpone / speculoos / berry compote / ice cream / chocolate

Vegetarian

Amuse bouche, bread and butter

***

Carpaccio
Carpaccio of baked celeriac / truffle mayonnaise / beech mushrooms / rocket

***

Vegetables in two courses
first
Pan-fried green asparagus / romanesco / braised tomato / chard
then
Chestnuts / red cabbage / baby carrot / mini dumpling

***

Christmas tiramisu
Mascarpone / speculoos / berry compote / ice cream / chocolate