

FESTIVE DINING MENU

£70 per person

AMUSE BOUCHE

Crayfish Croquant

STARTERS

Porcini millefeuille , Cranberry dressing and truffle foam

Vegan option: Braised chicory with cauliflower pure and caramelized apples with raisins

Raspberry and prosecco cleanser

MAINS

Beef wellington, with truffle mash, sautéed tender stem broccoli, red wine jus

Vegan option: Parsnip and vegan cheddar parcel with Swiss chard and harissa

DESSERT

72% dark chocolate fondant and gold speckled salted caramel ice cream

Vegan option: Exotic Mango and cake

Mince pies, Festive crackers

All prices include VAT. A discretionary service charge of 12.5% will be added to your bill. These dishes contain allergens. We welcome enquiries from customers who wish to know whether any dishes contain particular ingredients. Please inform your order-taker of any allergens or special dietary requirements that we should be made aware of, when preparing your menu request.



LONDON
LEICESTER SQUARE