

# Christmas Day Lunch 2017

*Canapés & Galvin Champagne NV*

~

Amuse bouche

~

Velouté of artichoke, truffle, charred leek & warm onion brioche

Terrine of potato & mushrooms, sweet potato purée & vegetable à la Grecque

Galvin smoked salmon, crab croquette, pickled mooli & cervelle de canut

Galantine of chicken & foie gras, hazelnut & raisin dressing

Orkney scallop ceviche, truffled ponzu & turnip salad

~

Open lasagna of pumpkin, soft aubergine, honey roasted vegetables & onion jus

Steamed fillet of sea bass, cauliflower gratin & truffle emulsion

Seared fillet of Norwegian halibut, broccoli purée, black rice, seafood & vanilla velouté

Slow roasted sirloin of Scotch beef, glazed shallot, foie gras, onion rings & peppercorn sauce

Traditional roasted turkey & all the trimmings

~

Butterscotch crème brûlée & cookie dough ice cream

Mont blanc, Azélia Valrhona chocolate ganache & chestnut meringue

Passion fruit, vanilla and white chocolate marquise & vanilla ice cream

Christmas pudding, brandy custard & crème Chantilly

Selection of seasonal cheeses by Maître affineur “Buchanans”  
(£18 as an extra course)

Coffee & petit fours

*£269 per person*

*Head Chef Joo Won*

This is a sample menu only.

Our artisan cheeses are made with unpasteurized milk.

For those with special dietary requirements or allergies who may wish to know about the ingredients used,  
please ask for a member of staff

Price includes VAT, a discretionary service charge of 15% will be added to your bill.