

Christmas Menu
24th December 2018

Goose liver terrine, sauternes veil;
Quince paste, red currant/beetroot syrup.
Felicia salad, clementines sorbet.

9 conduit street souffléed biscuit, cheddar flavoured diced scallops;
Smooth Jerusalem artichokes consommé(broth).

Diced gingered lobster, flamed with aged rum,
Felicia salad, buckwheat galette.
Ker Amor bisque.

Vertessec farm's Capon whole roasted with hay.
Coated fillet in cooking juice thickened with tamarind.
Slow-simmered endives, baby onions, Chinese artichokes and Ibaiama ham.
Crusty Chicken thigh, pears gratin, celeriac and fourme d'Albert.

The La Grande Maison Yule log.

5 courses – 225€
(available on 24th December, diner only)



Esprit

PIERRE GAGNAIRE 