

Christmas Menu  
25th 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).

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.

4 courses – 145€  
(available on 25th December for lunch only)



Esprit

PIERRE GAGNAIRE 