

# CHRISTMAS MENU

**\$150 PER PERSON**

truffle polenta

*duck egg, pickled celery, apple*

lobster linguine

*young leeks, hazelnuts, sauce american*

*add caviar - \$50 supplement*

warm baby beets

*french onion soup flavors*

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venison loin

*carrots, ginger, candied pumpkin, cider*

*add perrigord truffle - \$80 supplement*

dover sole veronique

*grapes, brown butter, taragon*

short rib

*mashed potato, truffle, red wine sauce*

*add hudson valley foie gras - \$50 supplement*

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sticky toffee pudding

*eggnog ice cream*

white chocolate snowman

*coconut cake & cranberry gelée*

cheese selection

*piccalilli, oat cakes*

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We will be serving this menu only in the Kitchen & Dining Room on Christmas Eve & Christmas Day.  
All reservations are required to pre-pay the total food cost. Tables will be booked for a period of 2 hours.  
We operate a 5 days cancellation policy, in case of no show or late cancellation the deposit will not be refundable.