

WINES at CHRISTMAS

Pre-order to guarantee availability.

Please ask for our wine list if you would like to pre-order selected bottles for your party, our festive selection below features some of our favourite wines to help you with your choice.

CHAMPAGNE

(per bottle)

JOSEPH PERRIER CUVEE ROYALE (N.V.) 45.00

WHITE

(per bottle)

PICPOUL DE PINET 25.50

Languedoc-Rousillon (France)

BOURGOGNE CHARDONNAY 33.00

Couvent des Jacobins, Louis Jadot, Côte d'Or (France)

WHITE BORDEAUX (ORGANIC) 39.00

Château de Seuil, Graves (France)

Gold Award Concours International 2017

RED

(per bottle)

RIOJA CRIANZA BODEGAS CORRAL 28.50

Don Jacoba (Spain)

MALBEC SALENTEIN 32.00

Valle de Uco (Argentina)

BORDEAUX (ORGANIC) 39.00

Château de Seuil, Graves (France)

Gold Award Concours International 2017



Vegetarian dish. Special gluten free and dairy free menus are available.

Some of our dishes contain nuts or nut derivatives. Our menu descriptions do not list all ingredients or allergens. If you are concerned about allergens please speak to your server.

Christmas Party Menu

*Three courses 42.50
crackers, coffee & mince pies*

starters

CAULIFLOWER & GRANA PADANO SOUP

TRADITIONAL PORK "TERRINE DE CAMPAGNE"
soused vegetables

GUINEA FOWL LEG CROQUETTE
black cherry compote

GOAT'S CURD & BLUE CHEESE CROUSTILLANT
apple & celery salad

GRILLED HOME-SMOKED SHETLAND SALMON
cauliflower & horseradish crème fraîche

mains

SLOW-COOKED BEEF BLADE
red wine sauce, chateau potatoes, baby carrots, French beans

DUCK LEG CONFIT
*wild mushroom fricassée, red onion marmalade,
Dauphinoise potato, Madeira sauce*

ROBERT CALDECOTT'S HOLLY FARM ROAST TURKEY
BREAST, BONED CHESTNUT-STUFFED THIGH
slow-roasted vegetables, bread sauce, pigs in blankets, port gravy

GRILLED SEA TROUT FILLET
spring onion & prawn potatoes, herb butter

PUMPKIN RISOTTO
roast sweet potato wedges

Main courses served with risolet potatoes & buttered sprouts with almonds

desserts

CHRISTMAS MINCEMEAT PUFF PASTRY TART
cream

POACHED RHUBARB CREME BRULEE
cinder toffee

CHRISTMAS BREAD & BUTTER PUDDING
brandy Anglaise

APPLE, GOOSEBERRY & ALMOND CRUMBLE
vanilla ice cream

VALRHONA TRIPLE CHOCOLATE CUP
chocolate mousse, sorbet and crumble

FILTER COFFEE or TEA & MINCE PIES

CHEESE OPTIONS

(as an extra course 8.20 or instead of dessert 4.00 supplement)

NEW YEAR'S EVE

*Join us to see in the New Year in style
in the heart of Fitzrovia.*

*We will be serving our full
à la carte menu throughout the evening.*



CHRISTMAS PARTY LUXE UPGRADE

*For a 12.50 supplement add a glass
of Joseph Perrier Champagne & a selection
of French & British artisan cheeses.*