



Christmas Menu

Foie gras & Truffle Crème Brulée

Dungeness Crab Bisque

saffron & pernod sous-vide fennel, fennel fronds & fennel seed crumble

Beet Cannelloni

beet root & tofu mousse, cashew cream, hazelnut, citrus gel & arugula

Pan Roasted Duck Breast

clementine infused turnip puree, brussel sprout leaves, frisee lettuce, applewood smoked cognac duck reduction

Eggnog

eggnog & baileys mousse, sour cherry cranberry confit, gingerbread chiffon

