

# WINTER SUNDAY LUNCH

A TIMELESS CLASSIC

JANUARY TO APRIL 2025

£185.00 PER PERSON

\*\*\* Sample Menu \*\*\*

## STARTERS

*Foie gras poêlé, strudel aux pommes et graines de sésame torréfiées, jus calvados*

Pan fried foie gras with apple strudel and toasted sesame seeds, calvados jus

*or*

*Chair de tourteau du Devon tiède aux effluves d'oranges, bisque légère et caviar osciètre*

Warm flaked Devon crab scented with orange, light bisque sauce and osciëtra caviar

## MIDDLE COURSE

*Filet de flétan poché habillé d'une mousse aux poireaux, cardons et sauce vin blanc au beurre d'oseille*

Halibut fillet poached with a leek mousse, cardoons, sorrel and white wine sauce

## MAIN COURSE

*Châteaubriand de boeuf d'Angus rôti, tarte tatin aux échalotes,*

*sauce bordelaise et béarnaise (pour 2 personnes)*

Roasted Angus beef Châteaubriand, shallot tart tatin,

borde laise and bearnaise sauce (for 2 people)

## DESSERT

*Tarte Tatin à la pomme parfumée au cognac, glace kéfir*

Apple tart Tatin flavoured with Cognac, kefir ice cream

*Café ou thé et mignardises*

Coffee or tea and mignardises

*£15.00*

Price inclusive of VAT, but exclusive of a discretionary 12.5% service charge.

Prices subject to change without notice.

This menu must be taken by the whole table.

An alternative vegetarian main course will be available on the day.

If you wish to swap a course for an a la carte dish there is a £20.00 supplement.

(excludes Lobster medallions, Monkfish for two and Tournedos)