



FESTIVE MENU

THE SPIRIT OF CHRISTMAS

COMBINING THE MAGIC OF THE SEASON WITH THE DECADENT TASTES OF CHRISTMAS, FOUR LAVISH COURSES
WILL BE SERVED WITH THE LEGENDARY ROUX CHARM AT OUR FAVOURITE TIME OF THE YEAR.

LUNCH: WEDNESDAY TO FRIDAY
DECEMBER 2025 BY PRE-ORDER ONLY

Sample Menu

Boudin blanc de volaille et cerneaux de noix, sauce forestière

Chicken boudin blanc with walnuts and mushroom sauce

Tronçonnelle de homard poêlée au porto blanc

Pan fried lobster medallion and ginger flavoured vegetable julienne, white port sauce

Suprême de faisan en crépinette rôti, choucroute braisée

et pleurote royale fumée, jus aux baies de genièvre

Roasted pheasant breast wrapped in game farce, braised sauerkraut
and smoked king oyster mushroom, juniper berry jus

Sorbet au champagne et cassis

Champagne sorbet and blackcurrants

Omelette norvégienne à l'orange parfumée au gingembre et parfait glacé au whisky bourbon

Blood orange Norwegian omelette flavoured with ginger and iced bourbon whiskey parfait

Café ou thé, mince pies et truffes au chocolat

Coffee or tea, mince pies and chocolate truffles

£12.00

Lunch £190.00 per person inclusive of VAT, exclusive of a discretionary 12.5% service charge.

If you wish to swap a course for an a la carte dish there is a £35.00 supplement for each substitution. (Exclusions apply).

This menu must be taken by the whole table, only available to guests dining in our main restaurant. This menu is not presented to restaurant guests on the day. By prior arrangement only by email or online. **Gueridon Classic dishes cannot be added to this menu.**