

# MENU DES AMIS

## FOUR COURSE MENU EXPERIENCE

THIS BESPOKE MENU EMBRACES CHEF'S SELECTION OF THE FINEST SEASONAL INGREDIENTS,  
OFTEN ONLY FLEETINGLY AVAILABLE

LUNCH: WEDNESDAY, THURSDAY, FRIDAY, SATURDAY | DINNER: WEDNESDAY, THURSDAY  
JANUARY TO APRIL 2026 BY PRE-ORDER ONLY

### SAMPLE MENU

*Velouté de gibier au maïs et foie gras poêlé*  
Game bird velouté with sweet corn and pan fried foie gras

*Quenelle de brochet à la lyonnaise*  
Traditional pike quenelle with langoustine tail

*Châteaubriand de boeuf d'Angus rôti, pommes de terre röstis et sauce zingara*  
Roasted Angus beef Châteaubriand with potato rösti and zingara sauce

*Tarte Tatin à la pomme, glace à la vanille*  
Apple tart Tatin, vanilla ice cream

*Café ou thé et mignardises*  
Coffee or tea and mignardises  
£12.00

Lunch £150.00 | Dinner £190.00 per person inclusive of VAT, exclusive of a discretionary 12.5% service charge.

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.

An alternative vegetarian menu will be available on the day.

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

(Excludes Lobster Medallions, Angus Beef Tournedos and Pêché Gourmand)

**Gueridon Classic dishes cannot be added to this menu**