

MENU DES AMIS

FOUR COURSE MENU EXPERIENCE

LUNCH: WEDNESDAY, THURSDAY, FRIDAY, SATURDAY
DINNER: WEDNESDAY, THURSDAY

JANUARY TO APRIL 2026 BY PRE-ORDER ONLY

Lunch £150.00 | Dinner £190.00

*** Sample Menu ***

*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

*Dos de bar contisé à la truffe noire et cuit en papillote,
pommes de terre et poireaux, jus vin blanc*
Seabass fillet cooked in papillote with black truffle,
potato and leeks, white wine jus

*Duo de gibier de saison, choucroute braisée et pleurote royale fumée,
jus aux baies de genièvre*
Duo of seasonal game with braised sauerkraut and smoked king oyster mushroom,
juniper berry jus

Soufflé chaud à la rhubarbe teinté de framboises
Warm rhubarb soufflé enhanced with raspberries

Café ou thé et mignardises
Coffee or tea and mignardises

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