



VEGETARIAN/VEGAN

ARTISAN SOURDOUGH BREAD

CHESTNUT HUMMUS

STARTER

ROAST CAULIFLOWER AND TRUFFLE TARTAR

FIRST COURSE

BEETROOT TEXTURES, TAPIOCA TUILE, WASABI CRÈME FRAÎCHE

MAIN

ROAST CELERIAC, SALTED CUCUMBER, TAMARIND, PEANUT AND TURMERIC SAUCE

PRE – DESSERT

BLACK FOREST

CHERRY SORBET, CHOCOLATE CRUMB AND CHERRY ESPUMA

DESSERT

DARK CHOCOLATE TORTE, COCOA AND SEA SALT SORBET BLACKBERRY AND THYME SALAD

PETIT FOUR

CHRISTMAS PUDDING TRUFFLE