



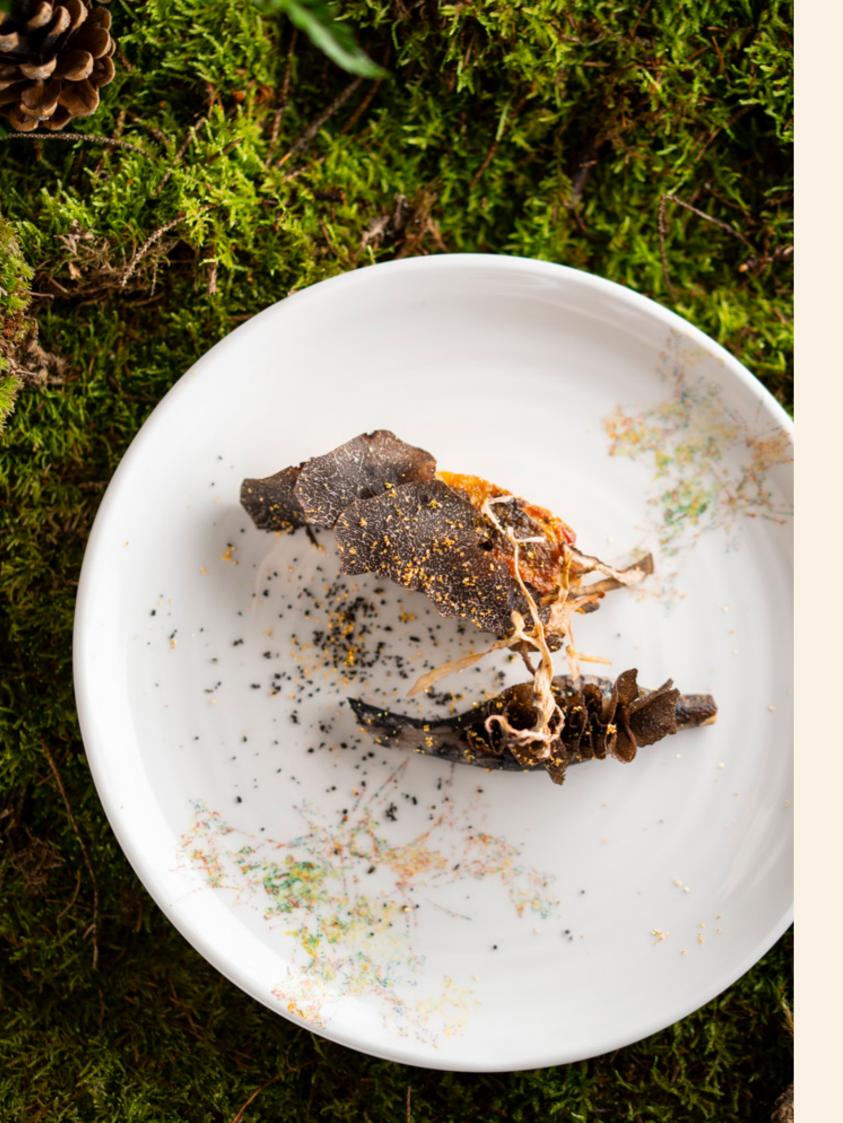


Join us for an enchanting *Festive Season* in exquisite surroundings and a vibrant ambiance, and enjoy bespoke menus and wine pairings designed by *Chef Patron Jean-Philippe Blondet*.

Experience *Private Dining* in our unique room 'Salon Prive' or treat yourself to the ultimate dining experience with the stunning 'Table Lumière' surrounded by a shimmering veil of 4,500 fibre optics and adorned with collections of exclusive Hermès tableware.







Tuesday 31st December 2024



NEW YEAR'S EVE DINNER

1ST SITTING

Hand-dived sea scallop, Kristal caviar 2008 Champagne Cuvée Stanislas - Thienot

and tangy beurre blanc

Seared foie gras, artichokes, red shiso 2013 Riesling Grand Cru

and tuber melanosporum Schonenbourg - Domaine Trapet

Cornish turbot, butternut, pistachio 2018 Gevrey-Chambertin Vieilles Vignes - Geantet-Pansiot and sea herbs

2022 Savoie - Chasselas Face au Lac Les Vignes de Paradis - Dominique Lucas

Farmhouse vacherin cheese

NV Tawny Port 20 Years Old Graham's

Chocolate delight





DINNER £330 WINE PAIRING £125

> If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order. A discretionary 15% service charge will be added to your bill.



Tuesday 31st December 2024





NEW YEAR'S EVE DINNER

2ND SITTING

Hand-dived sea scallop, Kristal caviar 2015 Champagne

and tangy beurre blanc Dom Pérignon

Seared foie gras, artichokes, red shiso 2013 Riesling Grand Cru

Schonenbourg - Domaine Trapet and tuber melanosporum

> Scottish lobster, leeks, Agria potatoes 2022 Condrieu Chanson

> > François Merlin and white truffle

Cornish turbot, butternut, pistachio 2021 Chardonnay Las Pizarras

> and sea herbs Errazuriz

Beef tenderloin, parsley roots, 2020 Tignanello

wild mushrooms and fermented shallot Marchesi Antinori

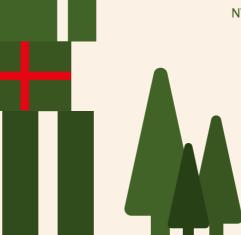
2022 Savoie - Chasselas Face au Lac Les Vignes de Paradis - Dominique Lucas

Farmhouse vacherin cheese

NV Tawny Port 20 Years Old Graham's

Chocolate delight

Midnight Champagne NV Champagne brut - Impérial Moët & Chandon





£690

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Table Lumière X



PLEASE CONTACT US
TO FIND OUT THE DETAILS ABOUT
OUR ULTIMATE EXPERIENCE.







