

**'The Room' Christmas Menu**

**Chestnut pheasant soup**  
mushrooms and toasted brioche 9.50

**Ironbark pumpkin risotto**  
goats cheese, trompettes and crispy sage 8.50

**Warm smoked eel**  
beetroot tartare, cep puree, red chard and toast 10.50

**Pressed foie gras terrine**  
quince, walnuts and sorrel 12.50

**Tartiflette**  
reblochon, potato, bacon, caramelized onions, frisée salad 9.50

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**Roasted venison loin**  
braised red cabbage and sauce grand veneur 23.00

**Red leg partridge**  
garniture grand-mère, madeira and camomile 19.50

**Norfolk Turkey**  
sweet potato purée, Morteaux sausage roll and cranberry chutney 17.50

**Cassoulet Toulousaine**  
confit duck, tarbais beans and persillade 18.50

**Tronçon of halibut**  
braised brussel sprouts, chestnuts and dolce forte sauce 23.00

**Pithivier of Jerusalem artichoke**  
truffle sauce and mesclun salad 16.50

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**Christmas pudding**  
beurre noisette ice cream and brandy foam 6.50

**Chocolate fondant**  
milk puree, vanilla ice cream and almond tuille 6.50

**Passion fruit tart**  
crème fraiche sorbet 6.50

**Roasted winter fruit**  
prune and Armagnac ice cream 6.50

**Section of French cheeses**  
oat biscuits and fig bread 8.50