

POLLEN

FESTIVE MENU 208

Includes a glass Louis Roederer Rosé Millesime, Brut Champagne

3 GLASSES, SOMMELIER'S PAIRING 82

Snacks

Lettuce gazpacho
spanner crab, whey granita, cucumber, Espelette pepper

Poached Toretama Japanese egg
polenta, black Perigord truffles, Parmigano Reggiano
Pernot Belicard Puligny Montrachet Burgundy France 2016

Duck neck and foie gras sausage
aged duck breast, apple, parsnip, charred jus
Chateau Musar Rouge, Bekaa Valley, Lebanon 2012
Rayas Chateau des tours reserve rouge Cote du rhone 2015 +12

Williams pear
lemon verbena, yogurt, long pepper

Mont Noir
frangipane, Brillat Savarin cheese, nutmeg meringue, black Perigord truffle
Quinta do Vallado, Porto Branco, Portugal Douro NV

selection of coffee or tea served with mignardises

With pleasure by Chef Michael Wilson

All prices are subject to service charge and tax.

Menu is available on the following dates:

24th December dinner, 25th December lunch and dinner

31st December dinner, 1st January lunch and dinner