



CHRISTMAS DAY

STARTERS

SALADS

Pear & Roquefort cheese
[MLK]
[VEG]

Potato salad with spring onions
and wholegrain mustard
[MTD]
[PLANT-BASED, VEG]

“Lyonnaise salad” with egg, bacon
and croutons
[PRK, EGG, GLU, MTD]

Shrimp avocado and grapefruit
salad
[CRU]

Chicken, roasted bell pepper and
cucumber salad

Smoked Duck breast, orange and
pomegranate salad

Marinated tuna, olive and capers
condiment
[FSH]

Beetroot salad with horseradish
vinaigrette
[MLK, MTD]
[VEG]

Gratinated oyster with
Champagne hollandaise sauce
[MLS, ALC, MLK, EGG]

Tabouleh with herbs, shrimps and
preserved lemon
[CRU, GLU]

FISH PLATTERS

Smoked marlin, Salmon Gravlax,
Smoked tuna
[FSH]

Tartar sauce, Lemon wedges, Egg
white, Parsley, Little gem salad
[MTD, EGG]

SALAD BAR

Chopped romaine lettuce, Endive,
Arugula, Mesclun, Watercress

Dressing and sauces

Mustard, Crushed Chilli sauce,
Ripe mango chutney, 1000 Island,
French dressing,
Mayonnaise, Basil pesto, Caesar
dressing, Olive oil selection,
Balsamic vinegar
[EGG, MTD, MLK, NUT]

Condiments

Olives, Pickles, Preserved lemon,
herbs
[MTD, EGG]

COLD CUTS

Country-style Terrine
Duck terrine with orange
Venison terrine with hazelnuts,
[GLU, EGG, NUT]

Gherkins, Olives, Sweet and sour
pickled, Artichoke confit
[MTD]

CHEESE PLATTER

Camembert de Normandie
Bonchoix, Comté 24 mois,
Fourme d'Ambert, Camembert
Explorateur, Meule des Alpes,
Cantal entre-deux, Tomme brûlée,
Reblochon des Chefs
[MLK]
[VEG]

Crunchy condiments

Nuts (almonds, pecans, walnuts,
peanuts), Tortilla chips, Seeds
(sesame, pumpkin,
etc.), Croutons
[NUT, GLU, SSE]

Garnish

Walnuts, Grapes, Cucumber,
Black Cherry Jam, Lemon Jam
Black Fig, Lychee Honey, Walnut
and Raisin Bread, Dried Apricots,
Pears and Celery [CEL]
[NUT]

Fruits

Raisins, Apple wedges,
Cranberries, Strawberries,
Pineapple chunks
[PLANT-BASED, VEG]

BREAD SELECTION

Focaccia with sundried tomato
Potato ciabatta
Soft roll & hard roll
French baguette
Different varieties of country
bread
[GLU]

Creamy spreads

Hummus
[SSE]
[PLANT-BASED, VEG]
Tzatziki
[MLK]
[VEG]

HOT DISHES

Tuna steak, lemon-flavoured
sauce
[FSH, MLK]

Lamb stew with vegetables

Chicken with mushroom sauce
[MLK, MTD, GLU]

Stuffed tomato with beef and
parsley
[BEF, MLK]

Traditional Xmas Turkey

Grilled giant prawns
[CRU]

Chicken, asparagus & Duck liver
sauce

Prawn Thermidor
[GLU, MTD, EGG, CRU]

Dauphinois bake with truffle
paste
[MLK, GLU]
[VEG]

Pilaf rice with leeks
[PLANT-BASED, VEG]

Ratatouille niçoise
[PLANT-BASED, VEG]

Vegetable roasted in cocottes
[PLANT-BASED, VEG]

Green beans, shallots and parsley
[PLANT-BASED, VEG]

Chocolate Fountain

Christmas Pops, Meringues [EGG],
Marshmallows, Fresh fruit
skewers, Christmas cookies [EGG,
GLU]

CARVING STATION

Leg of lamb Provençale-style

Beef ribeye
[BEF, MTD]

BBQ Chicken leg
[SOY, GLU]

DESSERT

Pine nuts-orange tart
[EGG, MLK, GLU, NUT]

Coconut-mango Christmas log
[EGG, MLK, GLU]

Red berries Mascarpone roll
[EGG, MLK, GLU]

Red velvet Panna cotta verrine
[EGG, MLK, GLU]

Chocolate-passion verrine
[MLK, SOY]

Chocolate Hazelnut lollipop
[EGG, MLK, GLU, SOY]



Pandoro
[EGG, MLK, GLU]

Gingerbread cookies
[EGG, MLK, GLU]

Mince pie
[GLU]

DIETARY PREFERENCES

Whether you're vegetarian, fully plant-based, or simply curious, we warmly invite all our guests to explore our delicious plant-powered dishes. And there are *plenty* of good reasons to try them: thoughtfully crafted and full of flavours, these options offer the same exceptional quality and taste—while reflecting our commitment to a kinder planet and our goal to serve at least 30% vegetarian and plant-based dishes.

Look for our  and  labels on the dishes to join our sustainable journey, one tasty bite at a time.

SUITABLE FOR VEGETARIANS 
SUITABLE FOR PLANT-BASED 

[VEG]
[PLANT-BASED]

FOOD ALLERGENS DISCLAIMER

We list the primary allergens present in each dish using standard abbreviations. However, despite our best efforts, trace amounts of allergens may still be present upon the manufacturing of some ingredients that we use. Our kitchen uses a wide range of ingredients which may contain or come into contact with common allergens, including but not limited to: gluten, peanuts, tree nuts, dairy, eggs, soy, fish, shellfish, etc...

If you have a food allergy or dietary restriction, please inform the Restaurant Manager or Chef before placing your order.

SOYA	[SOY]
CELERY	[CEL]
NUTS	[NUT]
PEANUTS	[PNT]
MUSTARD	[MTD]
LUPINS	[LUP]
SULPHATES	[SUL]
SESAME	[SSE]
GLUTEN	[GLU]
MILK	[MLK]
EGG	[EGG]
CRUSTACEAN	[CRU]
FISH	[FSH]
MOLLUSK	[MLS]
ALCOHOL	[ALC]
PORK	[PRK]

BEEF

[BEF]