

Expeditions

Christmas Eve ~ Signature

£75pp (Accompanying Wine Pairing £55)

Amuse Bouche

Soft Shell Crab ~ Chickpea

(Jacquart, Mosaic Signature Brut, Reims, Champagne)

Salmon ~ Mooli

(Ultimate Provence Rose, Cote de Provence, France)

Quail Naan ~ Truffle

(Humberto Canale, *Malbec*, Patagonia, Argentina)

Lamb ~ Black Cumin

(Ramon Bilbao, *Tempranillo*, Reserva, Rioja, Spain)

Chicken Tikka ~ Masala

(Château Lachesnaye, Haut-Médoc, France)

OR

Jheenga ~ Kokum

(MacMurray Vineyards, *Pinot Noir*, California, USA)

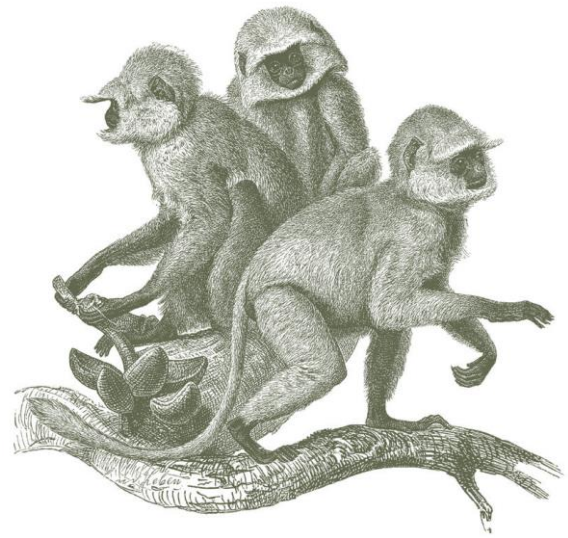
Chocolate ~ Banana

(Maury *Grenat*, Mas Mudigliza, Languedoc, France)

OR

X-Mas Pudding ~ Samosa

(Sauternes, Château Roumieu, Bordeaux, France)



Christmas Eve ~ Vegetarian

£70pp (Accompanying Wine Pairing £55)

Amuse Bouche

Aloo Tikki ~ Honey Yoghurt

(Jacquart, Mosaic, Brut Rosé, Reims, Champagne)

Dhokla ~ Apple

(Trimbach, *Riesling*, Alsace, France)

Cauliflower ~ Khasta

(Ktima Biblia Chora, Areti, *Assyrtiko*, Kavala, Greece)

Paneer ~ Kaffir Lime

(Ultimate Provence Rose, Cote de Provence, France)

Truffle ~ Khichadi

(MacMurray Vineyards, *Pinot Noir*, California, USA)

OR

Jackfruit Kofta ~ Spinach

(Coudoulet de Beaucastel, Famille Perrin, Rhone, France)

Chocolate ~ Banana

(Maury *Grenat*, Mas Mudigliza, Languedoc, France)

OR

X-Mas Pudding ~ Samosa

(Sauternes, Château Roumieu, Bordeaux, France)



Expedition menus cannot be paired with other menus. Last order by 2pm (Lunch) and 10pm (Dinner).

Please speak to your server for allergens information. Dishes may contain traces of allergens/nuts despite our persistent efforts.

Shots may be found in game dishes. Our standard wine measure is 100ml per course and 50ml for dessert.

Prices include VAT. A discretionary service charge of 12.5% applies.