

The Hungry Duck

Christmas Day Champagne Lunch

Arrivé

Pol Roger Brut NV, Champagne

Amuse

Burnt Butter Brioche | Whipped Butter

Billaud-Simon Chablis, Burgundy

Start

Ox Cheek | Wild Mushroom Cappuccino | Chestnut

Casa Santos Lima Barricas 2016, Lisboa, Portugal

Intermediate

Pine Sorbet

Bodegas Santiago Ruiz Albarino, Rias Baixas, Spain

Fish

Butter-poached Lobster | Salt-fermented Oyster | Clementine Salsa | Potato Crisp | Stout

Domaine Auvigue 'Les Crays' Pouilly Fuisse, France

Main

Goose Breast | Leg Sausage Roll | Fat Roast Potatoes | Sprouts | Parsnip | Mulled Red Cabbage

Christopher Michael Pinot Noir, Oregon

Dessert

Gingerbread | Chocolate | Meringue

Bodegas Baron Pedro Ximenez, Jerez

To Finish

Candy Cane Truffle | Nougat

Fontanafredda 'Moncucco' Moscato d'Asti

Depart

Pol Roger 'Rich' Demi-Sec, Champagne

£110 per person

Optional Wine Flight £60 per person

If you suffer from any allergies, please speak to your server.