Great Gallery

Christmas Tasting Menu

£99.00 per person | £153.00 with pairing wines

DEVON CRAB
Compressed pear, cranberry gel, candied walnuts
and winter leaves (CA, GF)

Riesling, 'Peggy's Hill', Henschke, Eden Valley, Australia, 2023

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SOUP OF PARSNIP
Crispy sage, Tunworth foam, truffle and herb emulsion (CA, V)

Viognier "Les Vignes d'à Côté", Cave Yves Cuilleron, Rhône Valley, France, 2024

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BRAISED CORNISH HALIBUT
Mussels and brown shrimps, winter kale,
chervil pomme mouselline and Champagne and caviar sauce (CA)

Chablis 1 er Cru 'Vau-Ligneau', Domaine Michaut Frères, Burgundy, France, 2024

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LOIN OF FALLOW DEER
Ragout of venison, celeriac cream, confit celeriac
and green peppercorn sauce (CA)

St Joseph Silice rouge D.Coursodon, Rhône Valley, France, 2021

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PEAR SOUFFLE AND PEAR SORBET (CA, V, GF)

Coteaux du Layon, Saint-Aubin, Domaine des Forges, Loire Valley, France, 2024

If you have a food allergy, intolerance or sensitivity, please speak to a member of our team upon placing your order.
(CA) contains allergens, (V) vegetarian, (VE) vegan, (GF) gluten free, (GF*) gluten free on request.
All prices are inclusive of VAT.