

# 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*