Sussurro

AT SIX SENSES PLACE

FIVE COURSES
£190 per person



Christmas In Five Acts

AMUSE-BOUCHE

Langoustine tartare
Cauliflower mousse, truffle tarlet

STARTER

Balik salmon
Caviar, smoked haddock, flowers, dill,
apple Parisian, compressed cucumber, smoked salmon
extraction, dill oil

MIDDLE COURSE

Butter poached Atlantic halibut
Leek fondue, sea herbs

MAIN COURSE

English wagyu (Freedown Hills)
Salsify crisp, oxtail croqueta, wild mushrooms, truffle

DESSERT

Mont Blanc gateuax
Speculoos ice cream, crème anglaise

V | Vegetarian VG | Vegan

All our ingredients are carefully selected for their quality and sustainability credentials.
Please ask our team for assistance with any allergies or dietary requirements.
All prices include 20% VAT. A discretionary service charge of 14.5% will be added to your bill.