

Déjeuner

£18.50

✓ Carrot & orange soupe with coriander a cream

Smoked & poached salmon pâté with a dilled cucumber salad

Duck & green peppercorn terrine with a baby onion & raisin chutney

✓ Deep~fried breaded Brie with a red currant & clementine compote

Moules marinières à la crème



Honey~roast turkey with a cranberry & chestnut stuffing
and a Madeira & bacon jus *

Organic salmon gratinée with a mushroom, tomato and parmesan crust
served on garlic creamed spinach *

Porc shoulder confi'd with prunes and served on sage pommes purée
with an apple & calvados sauce *

✓ Tomato roulade with roasted vegetables served on an artichoke galette
with a basil crème fraîche

✓ Pied de mouton, pied bleu and chanterelle mushroom risotto
with toasted pine nuts and rocket

* served with vegetables and roasted potatoes



Traditional Christmas pudding with rum sauce

Paris Brest ~ choux bun with praline crème patisserie and warm chocolate sauce

Raspberry pannacotta

Duo of mango & cassis sorbets

Fromages

Our Christmas menus will be available from Monday 28th November until Friday 23rd December. To arrange your Christmas party, please start by nominating a Party Organiser to visit Richard, Pascal or Camille at the restaurant [10:30 - 11:30am or 3-6pm, Monday – Friday only, please] They will discuss your plans in detail, complete a Booking Form and issue a receipt for the cash deposit of £5pp

Joyeux Noël !!

Dîner

£23.50

French onion soupe with gruyère croutons

Venison & black pudding galette with roasted apple and beetroot
and a juniper berry sauce

Poached & smoked salmon roulade with a cucumber salsa
and dilled yoghurt dressing

✓ Wild mushroom and goats cheese tartlette with a balsamic reduction

Moules marinières à la crème



Pork belly slow~roasted with prunes and served on savoy cabbage and
crushed new potatoes with an apple & calvados sauce

Oven~baked fillet of seabass served on a red pepper & chorizo
risotto with a coriander dressing

Duck magret, roasted pink, and confi'd duck leg served with sweet potato and parsnips,
a red currant & clementine compote and mulled wine jus

Pavé de bœuf slow~braised in Burgundy with winter vegetables,
horseradish dumplings and roasted garlic pommes purée

✓ Red pepper risotto with wild rocket and parmesan biscuit

Chicken breast wrapped in Parma ham and roasted with a shallot & bacon farce, served
with dauphinoise potatoes and smoked paprika cream sauce

✓ Tomato roulade with roasted vegetables served on an artichoke galette
with a basil crème fraîche



Traditional Christmas pudding with rum sauce

Baileys crème brûlée

White & dark chocolate cheesecake with a warm red berry compote

Pear poached in rosé wine with cinnamon ice cream and Chantilly

Duo of cassis & Champagne sorbets

Fromages