



Déjeuner

£19.⁵⁰

V Cream of Cauliflower & Parmesan Soupe

Duck, smoked chicken & peppercorn terrine with red onion marmalade & herb toast

Home-cured saumon with dilled cucumber and conf'd lemon dressing

V Deep-fried breaded Brie with a Clementine & star anise marmalade

Moules Marinières à la Crème



Honey-roast turkey with cranberry & chestnut stuffing
roast potatoes, winter vegetables and a Madeira & bacon jus

Fillet of sea bass served on a leek fondue with crushed new potatoes and a spinach & watercress velouté

Conf'd pork with a prune farce served on sage pommes purée with a wholegrain mustard & cider sauce

V Mushroom, cognac & cream ragoût in a pâte feuilletée vol au vent

V Lightly spiced butternut squash risotto with toasted almonds, parmesan & rocket



Traditional Christmas pudding with rum sauce

Vanilla panna cotta with a winter berry compote

Dark chocolate mousse with a white chocolate sauce

Lemon & mango sorbet

Fromages

Les Menus De Noël

2017

Dîner

£26.⁵⁰

V French Onion Soupe

Whole quail roasted with a bacon, lemon & thyme stuffing served on sweet potato purée and port sauce

Home-cured salmon, crab, lime & coriander roulade with toasted brioche and wasabi mayonnaise

V Mushroom, cognac & cream ragoût in a pâte feuilletée vol au vent

Moules marinières à la crème

Chicken liver & foie gras parfait with red onion marmalade and pain rustique



Pavé de bœuf à la bourguignon

with horseradish dumplings and garlic pommes purée

Baked fillets of sea bass on a lime, ginger & coriander risotto with a coconut cream

Chicken suprême wrapped in jambon de Bayonne with gratin dauphinoise, honey-roasted carrots and a truffle wine jus

Pan-seared fillet of salmon with potato fondant, leek fondue and spinach & watercress velouté

Duck magret roasted pink and sliced onto a potato & onion rösti with baked root vegetables and a bitter orange sauce

V Mediterranean pepper baked with a spiced chick pea, flageolet & haricot bean ragoût set on provençale sauce with a coriander crème fraîche

V Lightly spiced butternut squash risotto with toasted almonds and a parmesan & rocket salad



Traditional Christmas pudding with rum sauce

Vanilla crème brûlée with a winterberry compote and homemade shortbread

Bûche de Noël with praline crème Anglaise

Pear frangipane with amaretto chantilly

Lemon & mango sorbet

Fromages

We will be serving our Christmas menus from Friday 1st December until Saturday 23rd December.

To arrange your Christmas Party, please start by nominating a 'Party Organiser' to visit one of our restaurant managers...

[10:30 – 11:30 or 15:00 – 18:00, Monday – Friday only, please]

...they will discuss your plans in detail, complete a Booking Form and issue a receipt for the necessary cash/card deposit of £10pp

Joyeux Noël !!

