



Déjeuner

£19⁹⁰

Les Menus De Noël

2018

Dîner

£27⁹⁰



- V Sweet potato, chilli and coconut soup with a coriander cream
- Chicken liver parfait with a red onion marmalade and herb toast
- Homemade smoked mackerel terrine with pickled cucumber and dill crème fraiche
- V Chicory, pear & roasted walnut salad with a Roquefort dressing
- Moules Marinières à la Crème



- Honey-roast turkey with cranberry & chestnut stuffing
- roast potatoes, winter vegetables and a Madeira & bacon jus
- Pan fried fillet of sea trout served on garlic creamed spinach with roasted new potatoes and pepper coulis
- Pork collar confi'd with an apricot farce set on gratin dauphinoise with an apple and Calvados sauce
- V Roasted winter root vegetable tagine with chick peas & red lentils in a tomato paprika sauce served with coriander quinoa
- V Wild and button mushroom risotto with fresh tarragon, parmesan and rocket



- Traditional Christmas pudding with rum sauce
- Vanilla panna cotta with white chocolate and red berry compote
- Dark chocolate mousse with Baileys cream
- Lemon & raspberry sorbets
- Fromages

- V Cream of cauliflower & parmesan soup with garlic croutons
- Home made game terrine studded with green peppercorns served with toasted brioche and a prune & Armagnac chutney
- Timbale of smoked salmon filled with a poached salmon mousseline served with pickled cucumber and dill crème fraiche
- V Deep fried breaded brie served with a warm cranberry and Clementine marmalade
- Moules marinières à la crème
- V Chicory, pear & Roquefort salad with roasted walnuts and a honey dressing



- Lamb rump roasted pink and sliced onto rosemary pommes purée with confi'd garlic jus
- Cod fillet set on a crab and chilli risotto finished with a confi'd lemon dressing
- Chicken suprême wrapped in jambon de Bayonne, roasted and served with gratin dauphinois, haricots verts and a sauce chasseur
- Panfried Seabass fillets on garlic creamed spinach with saffron potato tournées and a Champagne beurre blanc
- Confi'd duck leg served on a potato and onion rosti with a winterberry red wine sauce
- V Roasted winter root vegetable tagine with chick peas & red lentils in a tomato paprika sauce served with coriander quinoa
- V Wild and button mushroom risotto with fresh tarragon, parmesan and rocket



- Traditional Christmas pudding with rum sauce
- White and dark chocolate cheesecake with a Baileys cream
- Nougat glacé with candied fruit, toasted almonds and a caramel sauce
- Vanilla crème brûlée with homemade shortbread
- Lemon & raspberry sorbets
- Fromages

We will be serving our Christmas menus from Friday 30th November until Sunday 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 !!