



Christmas 2014

Three Courses £25

SALADE de POULET FUME et MANGUE

Smoked chicken and mango salad

ou

TERRINE de LAPIN

Coarse rabbit and pork pate with toast and home made chutney

ou

SALADE de CHEVRE CHAUD

Melted goats cheese on crostini with mixed dressed walnut and apple salad (V)

ou

SAUMON FUME a la COMPTE de CONCOMBRE

Loch Fyne whisky smoked salmon salad with finely chopped cucumber and dill

ou

MOULES MARINIERES

Fresh steamed mussels in white wine, shallots, garlic and parsley

TAGINE en FILO – Moroccan tagine in filo pastry tart (V)

ou

SAUMON au CITRON BEURRE

Fillet salmon, with lemon butter sauce

ou

SUPREME de VOLAILLE a l'ESTRAGON

Chicken breast with tarragon

ou

SOURIS D'AGNEAU

Slow cooked Lamb shank, mash and onion gravy

ou

ENTRECOTE FRITES BEARNAISE– Prime sirloin steak & chips

ou

DINDE ROTI

Traditional Roast Turkey, chipolatas, stuffing, cranberry and bread sauce

TRIO DE SORBETS

Strawberry, lemon and mango sorbet with raspberry coulis

ou

TART TATIN

French upside down apple tart with scoop of vanilla

ou

FONDANT AU CHOCOLAT

Liquid centred cup cake with vanilla ice cream

ou

ASSIETTE de FROMAGES – Selection of English and French farmhouse cheese