



## CHRISTMAS MENU

### SAUMON FUME

Loch Fyne Scottish smoked salmon with soda bread and cucumber compote

ou

### MOULES MARINIÈRES

ou

### ASSIETTE de BURRATA et CHACUTERIE

Burrata, Parma ham, rocket, cherry tomato, glazed walnut & balsamic dressing

ou

### SALADE FRISSEE au CHEVRE FORT, TOMATE et BASILIC (V)

Melted Goats cheese on crostini, salad, sun-dried tomato, walnut, apple & basil dressing

ou

### GAMBAS FLAMBEE - King prawns with Pernod, garlic and shallots

\*\*\*\*\*

### DINDE ROTI

Traditional Roast Turkey with all the Trimmings

ou

### SOURIS D'AGNEAU – Slow cooked lamb shank with mash and minted gravy

ou

### LOUP de MER -Pan fried Sea Bass with spinach in lemon butter sauce

ou

### GNOCCHI (V)

Stuffed gnocchi with pesto & butternut squash velouté on a bed of mixed leaf salad

ou

### ENTRECOTE FRITES

Sirloin Steak with chips and peppercorn sauce

\*\*\*\*\*

### TRIO des SORBETS

ou

### CHRISTMAS PUDDING – with brandy sauce

ou

### FONDANT au CHOCOLAT - Melt in the middle chocolate fondant with vanilla ice cream

ou

### SELECTION of ENGLISH and FRENCH FARMHOUSE CHEESES

**Price £35.00** for all 3 courses