



# 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 MARINIÈRES**

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

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**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

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**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