

CHRISTMAS PARTY MENU

TWO
COURSES
20.95

THREE
COURSES
23.95

STARTERS

SOUPE DE SAISON (V) (GF)

butternut squash & sage soup with crème fraîche and toasted pumpkin seeds, served with rye & caraway bread

PANIER DE CHAMPIGNONS (V)

sautéed mushrooms in a cèpe & garlic sauce, served in a vol-au-vent

PÂTÉ (GF)

smooth chicken liver pâté with shallot & raisin chutney, served with chargrilled rye & caraway bread

GOOSE & FIG RILLETTES (GF)

potted rustic pâté made to a traditional recipe, served with chargrilled rye & caraway bread and baby figs

POTTED SALMON (GF)

smoked and poached sustainable salmon with shallots, fresh herbs, crème fraîche and a buttery top, served with watercress, pickled fennel and chargrilled rye & caraway bread

MAINS

TURKEY BALLOTINE (GF)

roast turkey wrapped in streaky bacon with sage & onion stuffing, served with honey roasted parsnips, pigs in blankets, roasted chestnuts & Brussels sprouts, duck fat roast potatoes, buttered carrots and roasting gravy

CONFIT DE CANARD (GF)

slow-cooked Brittany duck leg with buttered layered potatoes, green beans and cherry or orange sauce

SIRLOIN STEAK (GF)

*35 day aged 8oz British sirloin steak with frites or house salad and your choice of peppercorn or béarnaise sauce (*supplement 5.00)*

SEA BREAM (GF)

sustainable sea bream fillet, pan-fried and served with asparagus, green beans, baby spinach, new potatoes and beurre blanc sauce

BEETROOT & GOATS' CHEESE TARTE (V)

balsamic roasted beetroot & thyme tart with goats' cheese and walnuts, served with honey roasted parsnips, roasted chestnuts & Brussels sprouts, roast potatoes, buttered carrots and thyme jus

DESSERTS

CRÈME BRÛLÉE (V) (GF)

vanilla and Cointreau crème with a caramelised top, fresh orange and raspberries

STICKY TOFFEE PUDDING (V) (GF)

traditional sponge cake with toffee sauce and crème anglaise

FONDANT AUX CHOCOLATS (V)

hot chocolate fondant with a melting middle served with chocolate & raspberry fondant ice cream

TARTE AU CITRON (V) (GF)

lemon tart with crème fraîche

GINGERBREAD PARFAIT (V)

gingerbread parfait with salted caramel sauce and crumbled gingerbread

SÉLECTION DE FROMAGES

*French farmers' artisan cheese board with baby figs, grapes, celery and water biscuits or baguette (*supplement 3.00)*

(V) Suitable for vegetarians (GF) Can be made gluten free on request