



## Menu de Noel 2019

Cauliflower and Roast Chestnut Soup with Shaved Comté

Beetroot Cured Salmon with Smoked Salmon Pâté

Chicken, Rabbit, Boudin Noir and Prosciutto Terrine with a Pear and Cinnamon Compote

Baked Camembert with Confit Garlic and truffle oil

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Traditional Roast Turkey with Pigs in Blankets, Chestnut and Cranberry Stuffing  
with Seasonal Vegetables and Roast Potatoes

Pan Fried Duck Breast with Barley Cassoulet and Hispi Cabbage

Grilled Sea Bass with Braised Fennel, Jerusalem Artichoke and Crab Beurre Blanc

Chargrilled Entrecote Steak with Oven Roasted Vine Tomatoes, Béarnaise Sauce, Frites

Wild Mushrooms, Chard and Wet Polenta with Poached Egg

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Christmas Pudding with Brandy Crème

Winter Fruit Crème Brûlée

Kirsch Cherry, Apple and Frangipane Tart with Chantilly Cream

Chocolate Bread and Butter Pudding with Ginger Spice Ice Cream

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Selection of French Cheeses and Biscuits *to share £8.75 Supplement*

Filter Coffee & Petits Fours

**£40.00 Per Person**