



Menu de Noel 2021

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 Pecan nuts, Chilli and Honey

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

Pan Fried Duck Breast with Puy lentils, braised endive and jus

Grilled Sea Bass with ratatouille and sauce vierge

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

Wild Mushroom Bourguignon with Carrot and Swede Purée

Christmas Pudding with Brandy Crème

Winter Fruit Crème Brûlée

Lemon sorbet with raspberries and limoncello

Chocolate Espresso Tart with Baileys Cream

Selection of French Cheeses and Biscuits *to share £8.20 Supplement*

Filter Coffee & Petits Fours

£44.00 Per Person

12.5% service charge will be added, VAT included