



£60

MENU DE NOEL

SOUR DOUGH BAGUETTE AND BUTTER

WILD MUSHROOM SOUP WITH GRUYERE AND TRUFFLE CROUTONS

WHIPPED WHITE BEAN PUREE, CONFIT GARLIC, ROASTED TOMATOES, PINENUTS AND FOCACCIA

BEETROOT CURED SMOKED SALMON WITH PICKLED CANDY BEETROOT AND CRÈME FRAICHE

BAKED CAMEMBERT WITH PECAN, CHILLI AND HONEY

RABBIT RILLETTE WITH PEAR AND FIG COMPOTE

TRADITIONAL ROAST TURKEY WITH PIGS IN BLANKETS, CHESTNUT, AND CRANBERRY STUFFING
WITH SEASONAL VEGETABLES AND ROAST POTATOES

PAN FRIED DUCK BREAST WITH BUTTERNUT SQUASH GRATIN AND APPLE CIDER SAUCE

SEA BASS WITH ROAST FENNEL, COCKLES, MUSSELS AND BEURRE BLANC

CHARGRILLED ENTRECOTE STEAK WITH BÉARNAISE SAUCE, FRITES

PUMPKIN & RICOTTA TORTELLONI WITH SPINACH CRÈME AND CRISPY SAGE

CHRISTMAS PUDDING WITH BRANDY CRÈME

PAIN PERDU WITH CINAMMON CRÈME ANGLAISE AND VANILLA CLOTTED CREAM ICE CREAM

CLEMENTINE AND LEMON TART WITH CRÈME FRAICHE

HAZELNUT DOUGHNUTS WITH HOT CHOCOLATE SAUCE AND HAZELNUT PRALINE

RASPBERRY AND WHITE CHOCOLATE PANNACOTTA

SELECTION OF FRENCH CHEESES AND BISCUITS *to share £9.75 Supplement*

PETIT FOUR

Coffee and tea

14% SERVICE CHARGE WILL BE ADDED