

# Menu de Noel 2018

Butternut Squash Soup with Crispy Sage and Crème Fraiche

Mackerel Tartare with Avocado, Pickled Cucumber and Crisp Celeriac

Chicken, Rabbit, Wild Mushroom and Prosciutto Terrine with a Prune and Apple Compote

Baked Camembert with Pecan, chili and honey

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

with Seasonal Vegetables and Roast Potatoes

Braised Lamb Rump with Pea and Mint Puree and Gratin Dauphinoise

Grilled Sea Bass with Celeriac Puree, Ratte Potatoes, Roasted Red Peppers

and a Brown Shrimp Butter Sauce

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

Grilled Vegetable Lasagne with a Herb Leaf Salad

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Christmas Pudding with Brandy Crème

Fresh Fruit Brulée with Raspberry sorbet

Granny Smith Apple and Almond Tart with Calvados Mascarpone Cream

Chocolate and Orange Tart with Crème Fraîche

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

Filter Coffee & Petits Fours

**£38.00 Per Person**

*12.5% service charge will be added*

*VAT included*