



Déjeuner De Noël

£26.90

Entrées

V Soupe

roasted sweet potato with chili, ginger & coconut and caraway croutons

Rillettes de Saumon

coarse salmon & dill pâté with horseradish crème fraîche and herb toast

Parfait de Foie de Volaille

chicken liver parfait with brioche & caramelised red onion marmalade

VG Aubergine à la Baba Ganoush

spiced aubergine, onion & coriander terrine with a chickpea purée

V Camembert Pané

deep-fried breaded camembert served with a cranberry, clementine & star anise compote

Plats Principaux

Dinde Rôti de Noël

honey~roast turkey with a cranberry & chestnut stuffing, pigs-in-blankets, pommes rôties, seasonal vegetables and a bacon Madeira jus

Confit de Porc

slow-braised pork shoulder served with garlic pommes purée, an apple & calvados sauce and chorizo crisp

Filet de Dorade

pan-fried fillet of sea bream served on crushed tarragon potatoes with a chardonnay beurre blanc

VG Pithiviers à la Forestière

lightly spiced winter vegetables baked en croûte and served on a mushroom sauce

V Risotto à la Betterave

roasted beetroot risotto with a goats cheese crumb, rocket and a golden beetroot crisp

Desserts

Pudding de Noël

traditional Christmas pudding with rum sauce

Pannacotta

set vanilla custard served chilled with a mulled wine & winterberry compote

Éclair au Chocolat

choux pastry filled with Chantilly cream and served with warm dark chocolate sauce

VG Sorbets

lemon • cassis

Assiette de Fromages

Comté, Fromage de Chèvre, Fourme d'Ambert and Camembert 'Artisan'
served with bread, biscuits, celery, grapes & chutney

Joyeux Noël!