



Dîner De Noël

£36.90

Entrées

V Soupe

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

Gravadlax

home-cured salmon dilled cucumber and a citrus dressing

V Camembert Pané

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

Terrine de Gibier

pigeon, pheasant & rabbit terrine served with brioche, red onion marmalade and cornichons

VG Aubergine à la Baba Ganoush

spiced aubergine onion, & coriander terrine with a chickpea purée

Plats Principaux

Magret de Canard Sauce à l'Orange

duck breast roasted pink and sliced onto a potato & onion rösti with haricots verts and a bitter orange sauce

Loup de Mer aux Poireaux

pan-fried fillet of sea bass served on a leek fondue with crushed tarragon potatoes and a watercress velouté

Confit de Porc

pork belly slow-roasted and served on garlic pommes purée with a red wine jus and chorizo crisp

Venaison à la Bourguignon

venison casseroled in burgundy with mushrooms, bacon & shallots and served with gratin dauphinois and horseradish crème fraîche

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

GF Entremet au Chocolat

chocolate sponge cake with a milk chocolate mousse and dark chocolate sauce

Crème Brûlée

vanilla custard with a burnt sugar crust served with an apple & cinnamon compote

VG Sorbets

lemon • cassis

Pudding de Noël

traditional Christmas pudding with rum sauce

Assiette de Fromages

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

Joyeux Noël!