



Déjeuner de Noël

£29.95

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 spiced compote

Plats Principaux

Dinde Rôti de Noël

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

Confit de Porc

slow-braised pork shoulder with mustard pommes purée, Armagnac and mushroom sauce and chorizo crisp

Truit de Mer

pan-fried fillet of sea trout served on wilted spinach, lemon crushed potatoes and a lemon beurre blanc

VG Pithiviers à la Forestière

lightly spiced winter vegetables baked en croûte and served with rocket salad a mushroom sauce

V Risotto à la Betterave

roasted beetroot risotto with a goats cheese crumb and root vegetable crisp

Desserts

Pudding de Noël

traditional Christmas pudding with brandy sauce

Pannacotta

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

Bûche de Noël

traditional chocolate yule log with coffee cream and candied cranberries

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!