



Dîner de Noël

£39.95

Entrées

Y Soupe

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

Gravadlax

home-cured beetroot salmon served with pickled dill cucumber and a citrus dressing

Y Camembert Pané

deep-fried breaded camembert served with a cranberry spiced compote

Terrine de Gibier

venison, partridge, pigeon & pheasant 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 à l'Orange Amère

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 with fennel and lemon on crushed tarragon potatoes and leek fondue

Confit de Porc

pork belly slow-roasted and served on garlic pommes purée, chorizo crumb and a Port & red wine jus

Cerf à la Bourguignonne

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

VG Pithiviers à la Forestière

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

Y Risotto à la Betterave

roasted beetroot risotto with a goat's cheese crumb, rocket and root vegetable crisps

Desserts

Chocolate Marquise

rich chocolate marquise served with Chantilly cream

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 brandy sauce

Assiette de Fromages

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

Joyeux Noël!