

Christmas

in France rhymes with turkey, game, shellfish, smoked salmon, duck, chestnuts, noble mushrooms, noble wines, and of course the traditional Bûche cake. You will find these favourite festive flavours in our Christmas Menus which will be served from 29 Nov to 30 December 2010.



Please note:
conditions for parties of 5
and more are shown on the
back page

Starters

- Soupe au Potiron** [Ⓟ] £4.50
seasonal soup with pumpkin, thickened with potato for a velvety texture
- Terrine de Chevreuil aux Pistaches** £4.50
chef's venison terrine with pistachio nuts and green peppercorns served with shallot compote, mixed salad and condiments
- Escargots de Bourgogne** £5.00
six Burgundy snails with garlic and parsley butter served piping hot
- Piquillos à la Morue** £5.50
red peppers from Basque Country with shredded cod stuffing, served with creamy tomato coulis
- Gratinée à l'Oignon** [Ⓟ] £5.50
traditional French onion soup with croûtons and cheese, gratined in the oven
- Medaillon de St Jacques & Saumon** £6.50
medallion of fresh & smoked salmon with scallop mousse stuffing, served with olive oil and dill vinaigrette
- Salade de Noël** £6.50
a celebration of duck: sliced smoked breast, liver paté and sauteed preserved gizzard, on a bed of mixed leaves
- Mouclade Rochelaise** £6.50
gratin of mussels prepared in La Rochelle style: *sunny side up* with a creamy and mild spiced turmeric sauce
- Assiette Duo Festive** £7.00
unavoidable duo of Christmas delicacies: slices of boudin blanc (a delicate moussey sausage) and duck liver paté with warm toast
- St Jacques & Gambas Flambées au Cognac** £7.95
king scallop and tiger prawns flambeed in Cognac and finished with crème fraîche

Fish and Vegetarian

- Roulade de Saumon aux Poireaux** £12.50
roulade of fresh salmon with fondue of leek stuffing and tarragon sauce - tender wheat and vegetable
- Turbot au Beurre Blanc** £15.00
fillet of turbot with delicate and lemony *beurre blanc* sauce - tender wheat and vegetable
- Millefeuille de Légumes** [Ⓟ] £12.00
layers of sliced courgette, aubergine, tomato and onion cooked in olive oil and herbs - tender wheat and mixed leaves

Meat and Game

- Dinde aux Marrons** £12.50
medallions of moist turkey with chestnut, onion, mushroom and lardons - sauteed potatoes & vegetable
- Filet de Canard Gascon** £13.50
fillet of Gressingham duck cooked pink and served with a prune and Armagnac brandy sauce - sauteed potatoes & vegetable

- Civet de Sanglier** £14.50
marinated wild boar casserole in a concentrated red wine sauce - gratin dauphinois & vegetable
- Chevreuil aux Myrtilles** £15.00
fillet of venison with a soft red wine and blueberry sauce - gratin dauphinois & vegetable
- Cailles Farçies, aux Raisins** £15.50
brace of quails with a sausage meat and shallot stuffing, served with a sauce with fresh grapes - gratin dauphinois & vegetable
- Souris d'Agneau au Jus** £16.00
lamb shank cooked very slowly and served with concentrated lamb jus - gratin dauphinois & vegetable
- Entrecote aux Champignons des Bois** £17.50
beef rib eye steak with wild mushrooms sauce - gratin dauphinois & vegetable

Side Dishes

- Salade Verte** £2.00
mixed salad leaves with vinaigrette dressing
- Pommes Sautées** £2.50
new potatoes blanched then sliced and finished in the pan
- Vegetable Garnish** £2.50
Chef's vegetable garnish of the day
- Pommes Sarladaises** £3.50
diced potatoes sautéed in goose fat with chopped garlic and fresh parsley
- Gratin Dauphinois** £3.50
soft potato slices slowly cooked with cream, garlic, and grated nutmeg

Cheeses

- Assiette de Fromages** £5.75
plate of 3 unpasteurised French cheeses served with bread and mixed salad leaves

Desserts

- Bûche Chocolat Noisette** £5.00
traditional rolled log shaped cake with chocolate and hazelnut, served with crème anglaise
- Tarte Fine Pommes-Calvados** £5.00
slices of Braeburn apples sprinkled with Calvados syrup, arranged on a thin layer of puff pastry, served with vanilla ice cream
- Glace Rhum-Raisins Sauce Caramel** £5.00
rum and raisin ice cream with caramel sauce served in home made biscuit tulip
- Carpaccio d'Ananas Sorbet Coco** £5.00
thin slices of fresh pineapple served with coconut sorbet
- Crème Brulée à la Vanille de Tahiti** £5.00
crème brulée with Tahiti vanilla pod, the best vanilla in the world!

Menu de Noël

Three Courses £21.50

Soupe au Potiron

seasonal soup with pumpkin, thickened with potato for a velvety texture

Terrine de Chevreuil aux Pistaches

chef's venison terrine with pistachio nuts and green peppercorns served with shallot compote, mixed salad and condiments

Escargots de Bourgogne

six Burgundy snails with garlic and parsley butter served piping hot

Piquillos à la Morue

red peppers from Basque Country with shredded cod stuffing, served with creamy tomato coulis

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Dinde aux Marrons

medallions of moist turkey with chestnut, onion, mushroom and lardons - sauteed potatoes & vegetable

Filet de Canard Gascon

fillet of Gressingham duck cooked pink and served with a prune and Armagnac brandy sauce - sauteed potatoes & vegetable

Roulade de Saumon aux Poireaux

roulade of fresh salmon with fondue of leek stuffing and tarragon sauce - tender wheat and vegetable

Millefeuille de Légumes

layers of sliced courgette, aubergine, tomato and onion cooked in olive oil and herbs - tender wheat and mixed leaves

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Assiette de Fromages

plate of unpasteurised French cheeses served with bread and mixed salad leaves

Bûche Chocolat Noisette

traditional rolled log shaped cake with chocolate and hazelnut, served with crème anglaise

Tarte Fine Pommes-Calvados

slices of Braeburn apples sprinkled with Calvados syrup, arranged on a thin layer of puff pastry, served with vanilla ice cream

Glace Rhum-Raisins Sauce Caramel

rhum and raisin ice cream with caramel sauce served in home made biscuit tulip

Carpaccio d'Ananas Sorbet Coco

thin slices of fresh pineapple served with coconut sorbet

Crème Brulée à la Vanille de Tahiti

classic crème brulée with Tahiti vanilla pod, the best vanilla in the world!

Short of Time? Short of Appetite?

Coffee or Tea may replace cheese or dessert

Menu de Fêtes

Three Courses £24.50

Gratinée à l'Oignon

traditional French onion soup with croûtons and cheese, gratineed in the oven

Medaillon de St Jacques & Saumon

medaillon of fresh & smoked salmon with scallop mousse stuffing, served with olive oil and dill vinaigrette

Salade de Noël

a celebration of duck: sliced smoked breast, liver paté and sauteed preserved gizzard, on a bed of mixed leaves

Mouclade Rochelaise

gratin of mussels prepared in La Rochelle style: *sunny side up* with a creamy and mild spiced turmeric sauce

Assiette Duo Festive

unavoidable duo of Christmas delicacies: slices of boudin blanc (a delicate moussey sausage) and duck liver paté with warm toast

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Chevreuil aux Myrtilles

fillet of venison with a soft red wine and blueberry sauce - gratin dauphinois & vegetable

Cailles Farçies aux Raisins

brace of quails with a sausage meat and shallot stuffing, served with a sauce with fresh grapes - gratin dauphinois & vegetable

Souris d'Agneau au Jus

lamb shank cooked very slowly and served with concentrated lamb jus - gratin dauphinois & vegetable

Civet de Sanglier

marinated wild boar casserole in a concentrated red wine sauce - gratin dauphinois & vegetable

Turbot au Beurre Blanc

fillet of turbot with delicate and lemony *beurre blanc* sauce - tender wheat and vegetable

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Assiette de Fromages

plate of unpasteurised French cheeses served with bread and mixed salad leaves

Bûche Chocolat Noisette

traditional rolled log shaped cake with chocolate and hazelnut, served with crème anglaise

Tarte Fine Pommes-Calvados

slices of Braeburn apples sprinkled with Calvados syrup, arranged on a thin layer of puff pastry, served with vanilla ice cream

Glace Rhum-Raisins Sauce Caramel

rhum and raisin ice cream with caramel sauce served in home made biscuit tulip

Carpaccio d'Ananas Sorbet Coco

thin slices of fresh pineapple served with coconut sorbet

Crème Brulée à la Vanille de Tahiti

classic crème brulée with Tahiti vanilla pod, the best vanilla in the world!

Short of Time? Short of Appetite?

Coffee or Tea may replace cheese or dessert



Children are dining with you:

We do not have a separate menu for children. We believe children deserve to share the same dishes as adults. You may wish to order smaller portions for the younger ones; we are happy to advise where this is feasible.

For tables of 10 and more the following conditions apply:

1. We require the food pre-ordered to ensure prompt service and availability of dishes. We need to have the order 48 hours before the time of the party. Diner's name/ starter/main/dessert is the ideal format so we can write in individual cards, to be placed on the table as reminders, thus making the service as smooth as possible.
2. The booking is firm as soon as we are in receipt of a deposit of £5 per person.
3. A 10% service charge will appear on your bill.
4. In cases where the number of guests is lower than the booking:
If we are notified at least 2 hours before the meal there is no charge; the deposit will be refunded
If we are notified less than 2 hours before the meal the £5 deposit will be charged per missing guest
If we are not notified at all the meal ordered will be charged in full

For tables of 5 and more the following conditions apply:

1. A 10% service charge will appear on your bill
2. In cases where the number of guests is lower than the booking:
If we are notified at least 2 hours before the meal there is no charge
If we are notified less than 2 hours before the meal there will be a £5 charge per missing guest
If we are not notified at all there will be a £16.50 charge per missing guest