$\mathrm{V}=$ vegetarian
$\mathrm{Ve}=$ vegan
$\mathrm{Gf}=$ gluten free
Df= dairy free

If you see a " $p$ " in front ( $\mathrm{pV}, \mathrm{pVe}, \mathrm{pGf}$, pDf) it means the dish can be adjusted on request:
eg:
pGf = can be made Gluten Free on request

## CHRISTMAS PARTY MENU

3 COURSES: 39<br>2 Courses: 32<br>(ONLY AVAILABLE AT LUNCH AND EARLY EVENING)

## ESCARGOTS DE BOURGOGNE

Poëlon of Burgundy snails off the shell, with garlic and parsley butter.

## SALADE LANDAISE

Duck terrine, smoked duck magret, prune wrapped in bacon, sauteed sliced duck gizzards, soft egg on a bed of mixed salad leaves with walnut oil dressing

GRATINÉE À L'OIGNON
Traditional onion soup with white wine, cbicken stock, croûtons and grated Emmental cheese topping
MOUSSE DE POISSON, SAUMON FUMÉ, SAUCE CITRON VANILIE
Fish mousse, smoked salmon strips, vanilla and lemon sauce
tarte tatin poire Échalote
Caramelised pear and shallot tart, Xeres vinegar sauce

## ENTRECÔTE AU VIN ROUGE

Rib eye steak with red wine sauce - gratin Dauphinois \& vegetable garnish
MEDAILIONS DE DINDE FARCIE
Turkey medallions stuffed with mushroom, shallot and chestnut duxelle, redcurrant sauce - gratin Dauphinois \& vegetable garnish

CHEVREUIL AUX MYRTIILES
Medallions of wild Scottish venison cooked rare with red wine blueberry sauce - gratin Dauphinois \& vegetable garnish
PAUPIETTE DE SAUMON
Salmon parcel stuffed with white fish, shallot, cream \& herbs, smoked salmon sauce - seasonal garnish \& vegetables
QUICHE DE LÉGUMES
Vegetables quiche, tomto onion and shallot coulis, Pommes Anna \& vegetable garnish

ASSIETTE DE FROMAGES


Selection of 3 unpasteurised French cheeses, mixed leaves and grapes
CRĖME BRÛIÉE
Classic crème brulée with Madagascan vanilla
BÛCHE CHOCOLAT PRALINÉ

