

V= vegetarian

Ve= vegan

Gf= gluten free

Df= dairy free

If you see a "p" in front (pV, pVe, 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: £32

2 COURSES: £27 (ONLY AVAILABLE AT LUNCH AND EARLY EVENING)

ESCARGOTS DE BOURGOGNE

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

Gf

MOULES AU VIN BLANC

Bowl of fresh mussels with white wine, cream and shallot flavoured broth

Gf

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

Df pGf

GRATINÉE À L'OIGNON

Traditional onion soup with white wine, chicken stock, croutons and grated Emmental cheese topping

Df pGf

MOUSSE DE POISSON ET GAMBAS SAUCE AU SAUMON FUMÉ

Fish mousse with tiger prawn, with white wine, fish stock and diced smoked salmon

BOULETTES PIPERADE

Vegan meatballs with spicy Piperade (spicy relish of peppers, onion, tomato)

Ve



ENTRECÔTE AUX CÈPES

Rib eye steak with cep mushroom sauce - gratin Dauphinois & vegetable garnish

pGf

SOURIS D'AGNEAU - JUS AU ROMARIN

Lamb shank with reduction jus and rosemary - gratin Dauphinois & vegetable garnish

CONFIT DE CANARD - JUS DE CANARD À L'AIL

Confit leg of duck with duck stock and garlic sauce - gratin Dauphinois & vegetable garnish

pDf

CHEVREUIL AUX MYRTILLES

Medallions of wild Scottish venison cooked rare with red wine blueberry sauce - gratin Dauphinois & vegetable garnish

BROCHETTE DE LOTTE ET SAUMON NANTUA

Brochette of monkfish and salmon with sauce Nantua (slightly spicy lobster bisque and Espelette chilli) - grated potato crique & vegetable garnish

Df Gf

STEAK HACHÉ DE LENTILLES AUX CÈPES

Green lentils burger (without bun) with cep mushroom sauce - grated potato crique & vegetable garnish

Ve



ASSIETTE DE FROMAGES

Selection of 3 unpasteurised French cheeses, mixed leaves and grapes

V pGf

CRÈME BRÛLÉE

Classic crème brûlée with Madagascar vanilla

V Gf

BÛCHE CHOCOLAT PRAÏNÉ

Traditional log shaped Christmas cake with chocolate and caramelised hazelnut - whisky crème anglaise

V

OMELETTE NORVÉGIENNE

Baked Alaska: layers of sponge, raspberry sorbet and vanilla ice cream, topped with soft meringue - red fruit coulis

V

GRATIN DE FRUITS ET SORBET PASSION

Fresh fruits (pineapple, mango, citrus) cooked in Rhum syrup, with grilled flaked almonds topping, served warm with passion fruit sorbet

Ve Gf

A discretionary 10% service charge will appear on your bill