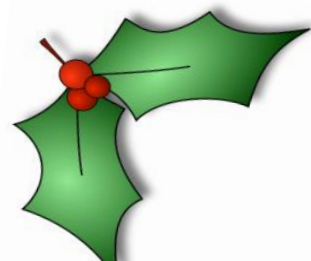


**CHEZ TONTON**  
**Christmas Party Menu**  
**Tuesday to Friday**  
**Lunch & Evening**  
**Tel: 020 8440 2696**  
**www.cheztonton.co.uk**



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**Traditionnelle soupe à l'oignons.**

*(Traditional French onion soup.)*

**Salade de roquette, potiron rôti, fêta et pignons de pin et magret fumé , balsamique et huile d'olive.**

*(Warm roasted pumpkin, rocket, pine nuts, smoked duck breast and feta cheese salad, balsamique and olive oil dressing.)*

**Terrine de confit de canard et foies de volaille, compote de pomme et coing, pain de campagne toasté.**

*(Duck confit and chicken liver terrine, quince and pear chutney, toasted country side bread.)*

**Camembert rôti, airelles et croûtons.**

*(Oven baked Camembert, cranberry and croutons bread.)*

**Moules farcies au beurre à l'ail et persil, chapelure et salade.**

*(Half shell mussels with a garlic and herbs butter, Oven baked with gluten free bread crumb, green salad.)*



**Dinde de Noël.**

*(Roasted turkey breast, served in a rich red wine sauce garnished with caramelised cranberry and chestnut, stuffing and pigs in blanket )*

**Gigot d'agneau, flageolets, saucisse fumée, jus à l'ail.**

*(Roasted rump of lamb roasted, garnished with flageolet beans and smoked sausage casserole served with garlic jus.)*

**Confit de canard, pommes sautées aux oignons, jus au thym.**

*(Crispy leg of duck, sautéed potatoes with onions, thyme sauce.)*

**Traditionnel bœuf bourguignon, carottes, oignons et lard, oignons frits.**

*(Traditional beef bourguignons, cooked in red wine with bacon, mushrooms and onions, deep fried onions.)*

**Saumon grillé, panais caramélisés, beurre crémé à l'échalote et vin blanc.**

*(Chard grilled salmon steak, caramelised parsnips, creamy shallots and white*



**Assortiment de desserts maison.**

*(Plate of selection of desserts.)*

**(Christmas menu available lunch and evening Tuesday to Friday )**

**£24.95: 3 courses.**

**Excluded wine and service**

**A optional 10% service will be added to your total bill**