

# Christmas Lunch Menu

\*Merry Christmas\*

## Starters

**Velouté aux Champignons à l'huile de truffe.**  
(Homemade wild mushrooms soup scented with truffle oil )

**Terrine de confit de canard et foies gras de canard, compote de pomme et coing, pain de campagne toasté.**  
(Duck confit and duck liver terrine, quince and pear chutney, toasted country side bread.)

**Gravlax de saumon mariné au zest de citron et aneth, pickles de légumes.**  
(Salmon Gravlax marinated with dill and lemon, set of vegetable pickles.)



**Melon au Jambon cru.**  
(Melon with cured ham)

## Main Course

*(All served with seasonal vegetables and potatoes)*

**Dinde de Noël.**  
(Christmas turkey with all the trimmings)

**Entrecôte de Bœuf au Vin Rouge**  
(Scotch sirloin steak flambé with brandy served with a rich red wine sauce)

**Dorade grillée aux Herbes**  
(Grilled whole sea bream served with herb and butter sauce)

## Desserts

**Fondant au chocolat, glace à la bière aromatisée.**  
(Warm chocolate fondant, garnish with homemade white beer ice cream.)

**Parfait à la framboise et biscuit amaretti.**  
(Homemade ice parfait with crush raspberry and amaretti biscuit.)

**Steamed Christmas pudding with Courvoisier infused custard**

Coffee and Mince Pies

**£58.50 service not included**

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