

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 zeste de citron et aneth, pickles de légumes.
(Salmon Gravlax marinated with dill and lemon, set of vegetable pickles.)

Salade de melon, jambon cru et magret de canard fume.
(Salad, melon cured ham and smoked duck)



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