



SAT 30th NOV – TUES 31st DEC 2019

CHRISTMAS LUNCH MENU

2 COURSES £16.95 3 COURSES £19.95

SERVED FROM 12PM-5PM EVERY DAY

ENTRÉES

- (VE) ROASTED TOMATO & RED PEPPER SOUP** crispy shallots, basil oil
 - CHICKEN LIVER PÂTÉ** caramelised red onion & port marmalade, mixed leaves, toasted brioche
 - MOULES MARINIÈRE** mussels, white wine, shallots, garlic, parsley, cream
 - TARTIFLETTE** potato, smoked bacon, shallots, cream, Reblochon cheese
 - (V) CREAMED BUTTON MUSHROOMS** chive & garlic cream sauce, toasted garlic & rosemary focaccia
 - (VE) CHESTNUT SALAD** fig, clementine, pomegranate, black quinoa, mâche leaves, walnuts, French dressing
 - SMOKED MACKEREL RILLETES** chive crème fraîche, lemon wedge, toasted French bread
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PLATS DE RÉSISTANCE

- HONEY ROASTED TURKEY BREAST** chestnut & cranberry stuffing, wrapped chipolata, goose fat roast potatoes, turkey jus
 - (V) BAKED CRÊPE** stuffed with ricotta, spinach, wild mushrooms, cashew nuts with a tomato & basil sauce
 - BOEUF BOURGUIGNON** slow cooked beef, mushrooms, shallots, bacon, thyme, red wine
 - CHARGRILLED PORK LOIN STEAK** potato purée, spiced apple compote, cider & sage jus
 - SEABASS FILLET** butternut squash purée, wilted kale, salsa verde
 - CHICKEN BREAST** creamed leeks, bacon & thyme
 - (VE) AUBERGINE** filled with cous cous, red pepper, cranberries & cinnamon with braised red lentils, shallots, vegan jus & crushed peanuts
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DESSERTS

- BANOFFEE PIE** dark chocolate crumble, caramelised banana **(V)**
- TROPICAL FRUIT SALAD** passion fruit purée **(VE)**
- VEGAN CHOCOLATE, TOFU & STRAWBERRY TORTE** **(VE)**
- VANILLA CRÈME BRÛLÉE** vanilla custard base with a hardened caramelized sugar **(V)**
- CHRISTMAS PUDDING** brandy crème anglaise **(V)**
- CHOCOLATE BROWNIE** raspberry crème fraîche, salted caramel, raspberries **(V)**
- LEMON POSSET** winter berry compote, citrus meringue
- FRENCH CHEESES & ARTISAN BISCUITS** Camembert, Bleu d'Auvergne