

## CHRISTMAS LUNCH MENU

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2 COURSES £17.95    3 COURSES £20.95

SERVED FROM 12PM-5PM EVERY DAY

### ENTRÉES

**(VE) LEEK & POTATO SOUP** crispy shallots

**CHICKEN LIVER PÂTÉ** apple & cranberry chutney, 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 & FIG SALAD** clementine, puy lentils, frisée lettuce, pomegranate seeds, crushed walnuts, French dressing

**SMOKED MACKEREL RILLETTES** horseradish crème fraîche, lemon wedge, toasted French bread

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### PLATS DE RÉSISTANCE

**HONEY ROASTED TURKEY BREAST** chestnut & apricot stuffing, wrapped chipolata, goose fat roast potatoes, turkey jus

**(V) BAKED CRÊPE** stuffed with ricotta, spinach, sultanas & pine nuts with a tomato & basil sauce

**BOEUF BOURGUIGNON** slow cooked beef, mushrooms, shallots, bacon, thyme, red wine

**SEABASS FILLET** wilted greens, sauce vierge

**CHICKEN BREAST** creamed leeks, bacon & thyme

**(VE) ROOT VEGETABLE & SQUASH MILLEFEUILLE** cranberry cous cous & spiced aubergine purée

**SLOW ROAST PORK BELLY** potato purée, spiced apple compote, red wine jus

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### DESSERTS

BANOFFEE PIE **(V)**

TROPICAL FRUIT SALAD **(VE)**

VEGAN CHOCOLATE, TOFU & STRAWBERRY TORTE **(VE)**

VANILLA CRÈME BRÛLÉE **(V)**

STICKY TOFFEE CHRISTMAS PUDDING **(V)**

CHOCOLATE BROWNIE **(V)**

LEMON POSSET

FRENCH CHEESES & ARTISAN BISCUITS