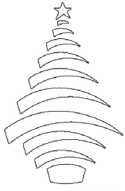


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MENU DE NOËL

Festive Dinner Menu

Monday to Saturday from 5pm

2 courses £26.95 / 3 courses £29.95



ENTRÉES / STARTERS

- BUTTERNUT SQUASH SOUP chive crème fraîche (V)
HOMEMADE BOUDIN NOIR spiced chutney, toasted brioche (M SD G E)
TARTIFLETTE potato, smoked bacon, shallots, cream, Reblochon cheese (M)
CONFIT CHICKEN & MUSHROOM TERRINE chutney, toasted brioche (SD Mu M G)
MOULES MARINIÈRE mussels, white wine, shallots, garlic, parsley, cream (M Mo SD)
MACKEREL PÂTÉ horseradish crème fraîche, cucumber (F M G)
SMOKED & FRESH SALMON RILLETES new potato, tartare sauce (M E F)
PUMPKIN & WHEATBERRY SALAD granny smith apple, rosemary & cranberry granola (VE G)

PLATS DE RÉSISTANCE / MAIN COURSES

- All main courses served with a pan of seasonal vegetables & gratin dauphinois potatoes
- HONEY ROAST TURKEY BREAST chestnut & cranberry stuffing, pigs in blankets, goose fat roast potatoes, turkey jus (G SD)
CHICKEN BREAST creamed leeks, bacon & thyme (M SD)
BOEUF BOURGUIGNON slow cooked beef, mushrooms, shallots, bacon, thyme, red wine (M SD)
SLOW BRAISED LAMB SHOULDER parsnip purée, lamb jus (M SD)
8OZ RIBEYE STEAK confit tomato, watercress, peppercorn sauce (M SD Mu)
SEABASS FILLET herb pearl barley risotto, pickled pink onions (F M)
COD LOIN celeriac purée, tarragon sauce (F M)
WALNUT & CRANBERRY TART goats cheese cream, wilted greens (V G M SD)
WINTER VEGETABLE & LENTIL PITHIVIER sweet potato purée, herb oil (VE G SD)

DESSERTS

- STICKY TOFFEE CHRISTMAS PUDDING brandy sauce, plum compote (V M G N SD E)
CRÈME BRÛLÉE spiced ginger biscuit (V G M)
MULLED WINE POACHED PEAR candied almonds, coconut yoghurt (VE SD G)
PISTACHIO & RASPBERRY FRANGIPANE TART vanilla cream (V N G E M)
BÛCHE DE NOËL chocolate yule log, ganache, chestnut cream (V M G E)
PASSIONFRUIT CHEESECAKE mango salsa (V M G)
FROMAGES (M G)
roquefort, camembert & comté cheeses, artisan biscuits, grapes & red onion chutney

ALLERGENS - indicates presence of allergen in the dish

C-Celery / E - Eggs / G-Gluten / Cr-Crustacean / F-Fish / L-Lupin / M-Milk / Mo-Molluscs / Mu-Mustard /
N-Nuts / P-Peanuts / SS-Sesame Seeds / S-Soya / SD-Sulphur Dioxide / V-Vegetarian / VE-Vegan

Depuis 1997

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TERMS & CONDITIONS

- The Festive Menus run from Friday, 26th November until 4pm, Friday 31st December
 - The Restaurant is closed on Christmas Day, Boxing Day and New Year's Day.
 - We ask for £10 per guest for parties of 8 or more throughout December.
- In the event of cancellation or changes in numbers deposits will only be refunded up to 48 hours prior to the reservation date. All remaining deposits will be removed from the final bill.
 - A deposit of £10.00 per person will be forfeited if a guest is a no-show
 - We require pre orders for parties of 8 and more 48 hours prior your meal
- For parties of 8 or more there will be an optional 10% gratuity added to the final bill.
 - We do not operate a split bill system. There will be one bill per table.
 - Larger parties maybe split across more than one table.
- Tables are allocated on the day by the restaurant team and although we will do everything we can to allocate a table in your preferred area of the dining room, we cannot always guarantee this.
- The restaurant is set across 2 floors and we do not have a lift. Please inform us of any mobility issues that will require your reservation to be downstairs.
 - We provide wheelchair access upon request, and have a disabled access restroom on the ground floor.
 - Please inform us of guests who have specific dietary requirements or allergens prior to the date of the reservation.
- The restaurant will be decorated accordingly, but we do not provide table decorations. You are welcome to bring your own with the exception of any type of table confetti.