

## **Christmas Menu**

**2 courses a £39.95**

**3 courses a £46.95**

### **Les Entrées**

La soupe du jour

La soupe de poisson

Risotto of butternut, smoked chicken and sage

Sauteed gambas in garlic, crayfish veloute and fougasse

Chicory, Roquefort and orange salad

Smoked salmon, rye pancake, horseradish crème fraiche

Potted foie gras, apple compote, toasted brioche (£2.50 supp)

Goats cheese, caramelised walnuts and watercress

### **Les Plats**

*All main courses are served with frites and salad*

La cote de boeuf, sauce béarnaise (for 2 people - £5 supp)

Le plat du jour

Le poisson selon le marché

Confit duck, Brussel tops, cranberry compote, red wine jue

Pan fried scallops, sweetcorn puree, straw potato (£3 supp)

Wild mushroom risotto, parmesan, truffle oil

Beef bourguignon, parsnip puree

Lozere leg of lamb, wild mushrooms, dauphinoise, madeira sauce (for 2 people - £5 supp)

### **Les Desserts**

La tarte du jour

Le dessert du jour

Chocolate truffle cake, orange and grand marnier sauce

Buttermilk pannacotta, pistachio crumbs

Sorbet ou glacé

Les fromages (£3 supp)

12.5% optional service charge; 15% for parties of 8 and over.

\*we cannot guarantee the total absence of any allergen

please speak to a member of staff if you suffer from any allergies

\*To the best of our knowledge no gm foods are used

\*All foods are prepared in an environment where nuts are present