

Le “Christmas Eve” **SAMPLE ONLY**

2 Courses £50 (Canapés & Palate cleanser)

Les Entrées

Soupe D'Hiver

Our traditional curried honey parsnip soup topped with a lime crème fraiche & croutons

Coquille St Jacques (£2 extra)

Pan fried king scallops set on a smooth sweet potato purée flavoured with horseradish cream, accompanied by a chilled cauliflower terrine & grilled black pudding, dressed with a fresh thyme jus

Beignet De Haddock

Strips of smoked haddock deep fried in a light batter, served with a duo of sweet chilli & ginger dressings

Perdrie Au Chou De Bruxelles

Pan fried partridge breast & grilled white pudding, presented on a bed of shredded sprouts, pancetta & chestnuts, accompanied by a Southern comfort & redcurrant jus, garnished with crispy game chips

Pepite De Lotte A La Soupe Poissoniere

Medallion of monkfish tail, pan fried & served with saffron potatoes, asparagus, pak choi & shredded fennel, finished with our beautiful fish soup

Le Chevre Aux Deux Facons (V)

Deep fried breaded baby goats cheese & mini spring roll filled with a caramelised red onion & goats cheese filling, served on a bed of cranberry purée topped with a salad of chilled roasted beetroot & orange segments, drizzled with a sesame seed caramel

Terrine De Rayol

A slice of home-made terrine consisting of layers of goose liver, chicken breast & fresh figs flavoured with Cognac & Port, served with a fig compote & toasted brioche

Trio De Porc Aux Trois Saveurs

Braised pork cheek, crispy pork belly & a breaded pulled pork bonbon, set on celeriac purée, dressed with a sweet cider jus

Gratin De Fruits De Mer

Fresh mussels, king prawns & scallops, bound in a creamy leek, shredded smoked salmon & chive sauce, topped with breadcrumbs & oven baked

Cuisse De Grenouilles A La Ma Façon

Frogs legs cooked in garlic butter until crispy & golden brown, served on a fricassée of wild mushrooms & a caramelised shallot purée, drizzled with a smooth roasted garlic cream sauce & a fresh rocket coulis

Les Plats

Agneau De La Nativité

Local lamb rump roasted to pink, served with a timbale of pea mousse, a gratinated aubergine filled with cheese, garlic & basil & Dauphinois potatoes, dressed with a roasted garlic, tomato & fresh herb jus

Pave De Veau A La Crème De Cep

Pan fried tornados of veal cooked to medium, served with a pulled veal potato croquette, set on a fricassée of baby white onions, Chantenay carrots, broad beans, asparagus & shredded lettuce leaves, finished with a sweet white wine, crème fraiche & wild mushroom sauce

Filet De Cabillaud

Pan fried cod fillet, presented on buttered mash potato, accompanied by a light creamy mussel chowder flavoured with bacon lardons, a mirepoix of seasonal vegetables & chopped fresh dill

Le Suprême De Poulet Aux Deux Rois

Pan fried chicken breast accompanied by marinated king prawn tails & Scottish King scallops, set on a risotto flavoured with a fine tomato ratatouille & a light creamy saffron “beurre blanc”

Filet De La St Sylvestre (£3 extra)

7oz fillet of beef cooked to your liking topped with a King mushroom served on a bed of aromatic smooth carrot purée, wilted spinach, a fricassée of wild mushrooms & deep fried diced potatoes & finished with a caramelised shallot & Port sauce

Mon Chevreuil De Noël

Medallion of venison loin cooked to pink, a pithivier of puff pastry filled with pulled venison shoulder, set on a cauliflower purée, braised kale, blue cheese potato bonbons, finished with a Sloe gin & blackcurrant jus

Fletan A La Thaïlandaise

Pan fried halibut loin, served with sweet potato fondant, pak choi, tender stem broccoli & butternut squash, garnished with an aromatic Thai sauce flavoured with chilli, ginger, coriander, coconut milk & lemon grass

Magret De Canard

Gressingham duck breast cooked to medium, presented on a bed of braised Savoy cabbage & a julienne of seasonal vegetables, a creamy celeriac mash with pomme Anna potatoes, dressed with a Whiskey & satsuma jus

(The 2 course menu can be a main course & dessert option if you prefer)

Specials also available