



Le 'Déjeuner' De Noël - LUNCH MENU

2 Courses £32

Available: Wednesday-Friday 12noon to 1.30pm (last orders)

Les Entrées

(Starters)

Soupe D'Hiver (V)

Traditional curried roast parsnip soup, topped with a lime & honey crème fraiche & croutons

Tartelette De Fromage Chevre (V)

A caramelised white onion tart, flavoured with thyme & lime, topped with goats cheese, served warm & set on a fig compote & garnished with a rocket salad

Risotto De Poissons & Oeuf Poche Croustillant

A creamy risotto of flaked salmon & cod, flavoured with spinach, peas, asparagus & Parmesan, set on a roasted red pepper coulis & topped with a crispy poached egg

Parfait De Foie De Volaille

Smooth chicken liver parfait, flavoured with Cognac & Port, served with toasted brioche & a home made fruit chutney

Coquille St Jacques (£3 extra)

Pan fried King scallops, set on a trio of purees, cauliflower, tomato & sweet potato & horseradish, dressed with a roasted garlic jus & garnished with a Parmesan tuile

Beignet De Haddock

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

Roulade De Canard Oriental

Deep fried spring rolls filled with shredded duck leg confit, beans sprouts & spring onions bound in a hoisin sauce, set on a sweet potato puree, served with a celeriac remoulade & drizzled with a sesame seed, soy, orange juice & coriander dressing

Panier De Rognons D'Agneau Aux Poivres

Filo pastry basket filled with pan fried fresh lambs kidneys cooked in a creamy cracked peppercorn, mushroom & Cognac sauce

Gratin De Fruits De Mer

Fresh mussels, King prawns & King scallops, bound in a Champagne & scallop Mornay flavoured with spring onions & sun dried tomatoes, topped with breadcrumbs & oven baked until golden brown

Duo De Porc Et Boudin Aux Choux De Bruxelles

Crispy pork belly, grilled white & black pudding, presented on a cauliflower puree, served with a fricassee of shredded sprouts, chestnuts & pancetta, drizzled with a sweet English cider jus

IMPORTANT! All foods supplied may contain NUTS & SEEDS, please INFORM US of any food ALLERGIES or INTOLERANCES so dishes can be adjusted

Daily Specials available: Please see separate menu

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



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Les Plats (Main Courses)

Pithivier D'Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, set on a carrot & honey puree with French beans cooked in a tomato compot, garlic & parsley, served with buttery mashed potatoes, finished with a creamy lamb sauce of honey, rosemary, turmeric, lemon & a touch of spice

Notre Roast Turkey Roti

Slices of Norfolk turkey, served with the traditional pig in blanket, fruit & sage stuffing, roasted local vegetables, sprouts & roast potatoes, garnished with our turkey jus & cranberry sauce

Supreme De Poulet A L'Estragon

Pan fried chicken supreme & a chestnut mushroom filled with spinach & cream cheese gratinated with breadcrumbs, presented on a celeriac & truffle puree & served with stem brocolli & crispy pomme Anna potatoes, drizzled with fresh tarragon jus

Bar Aux Thaïlandaise

Pan fried seabass fillet, accompanied by a homemade potato cake flavoured with crab, served with braised pak choi, fennel, leeks & butternut squash, dressed with a fresh chilli, ginger, lemon grass, coconut milk & fresh chopped coriander sauce

Mignon De Porc De Noël

Roasted fillet of pork filled with a black pudding & apple farci, wrapped in pancetta, served with caramelised pearl onions, Chantenay carrots, green beans, Paris mushrooms & dauphinois potatoes, finished with a caramelised shallot jus

Duo De Chevreuil A Notre Façon

Duo of pan fried medallion of venison cooked to medium & a confit of braised venison shoulder flavoured with aromatic herbs & spices, served with a blue cheese potato croquette, savoy cabbage & a julienne of vegetables, finished with a Port jus

Filet De Saumon Au Safran

Pan fired fillet of salmon presented on a risotto flavoured with Parmesan, fine diced green vegetables & peas, dressed with a creamy saffron sauce

Confit De Canard A La Mandarine

Roasted confit duck leg, set on a parsnip puree, served with roasted carrots, braised red cabbage & celeriac Daphinois potatoes, garnished with a satsuma & Southern Comfort jus

Steak Au Poivre

7oz Rump steak cooked to your liking, presented on seasonal roasted root vegetables with home cut chips, served with a creamy cracked peppercorn sauce

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SOME DISHES MAYBE SUBJECT TO AVAILABILITY, REPLACEMENT DISHES WILL BE PROVIDED

Just to let you know: should you require any extra bread, potatoes, vegetables or sauce once you receive your dish, please just let a member of staff know, we will be more than happy to oblige. Bon Appétit!

(Please note: Coffee is not included)