Le "New Years Eve" SAMPLE ONLY

2 Courses £60 (Canapés & Palate cleanser)

Les Entrées

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

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

Pigeon Au Chou De Bruxelle
Pan fried pigeon breast cooked to pink & 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 monk fish tail, pan fried & served with sweet potatoes, asparagus, pak choi & sun blush tomatoes, finished with our beautiful fish soup

Trio De Porc Aux Trois Saveurs
Braised pork cheek, crispy pork belly & a breaded pulled pork bonbon, set on an onion purée, dressed with a sweet cider jus

Gratin De Fruits De Mer
Fresh mussels, king prawns & scallops, bound in a creamy leek, apple & fresh tarragon, topped with breadcrumbs & oven baked

Crepe A La Canard & Œuf Poche
A fricassee of wild mushrooms & sliced duck breast presented on a spinach & ricotta pancake, topped with a crispy poached egg & a light creamy hollandaise sauce

Croquette De Queue De Bœuf
Croquette of shredded oxtail served with a beetroot fondant, pickled beetroot, presented on a celeriac & truffle purée, drizzled with a roasted garlic jus

Les Plats

Agneau De La Nouvelle Année
Local lamb rump roasted to pink, set on a parnsip purée, served with a fricassée of shredded sprouts, broad beans, braised baby gem & carrots with Dauphinois potatoes, dressed with a roasted garlic, tomato & herb jus

Pave De Veau A La Crème De Cep
Pan fried tournedos of veal cooked to medium & a pulled veal potato croquette, served with roasted root vegetables, 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, served on a bed of aromatic smooth carrot purée, with caramelised baby onions, pancetta lardons, mushrooms & spinach & deep fried diced potatoes & finished with a caramelised shallot & Port sauce

Mon Chevreuil De Noël
Medallion of venison loin cooked to pink, a pithiviers 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 Thailandaise
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 an orange & green peppercorn jus

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

Specials also available