

Le "Christmas Eve" - 2 Courses £60 – SAMPLE ONLY

Les Entrées

Soupe D'Hiver

A smooth creamy cauliflower soup served with a cheddar mousse, topped with croutons & grated black truffle

Coquille St Jacques

Pan fried King scallops presented on a creamy risotto flavoured with a langoustine bisque, finely chopped leeks & fresh peas, finished with a Parmesan tuile

Beignet De Haddock

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

Caille Poele

Pan fried quail breast, quail leg confit & fruit stuffing, presented on an aromatic carrot puree, served with a celeriac fondant, dressed with a Southern comfort & redcurrant jus, garnished with crispy game chips

Lotte De La Provence

Pan fried strips of fresh monkfish set on a braised shredded pak choi, samphire & saffron turned potatoes, served with a silky fish soup (my uncles recipe). garnished with a rouille & Gruyère crouton

Tartelette A L'Oignons & Chevre (V)

A caramelised white onion, thyme & lemon tartlette, oven baked until golden, topped with a mild goats cheese & a compote of cranberry, garnished with dressed lamb lettuce leaves & a Port jus

Roulot De Canard A Ma Facon

Spring rolls filled with shredded duck leg, bean sprouts & spring onions bound in hoisin sauce, accompanied with an Oriental sesame, coriander & soy sauce dressing & celeriac remolade

Trio De Porc Aux Trois Saveurs

Braised pork cheek, crispy pork belly & grilled white pudding, presented on an apple & leek compote, finished with a cider, honey & star anis sauce

Gratin De Fruits De Mer

Fresh mussels, King prawns & King scallops, bound in a creamy Champagne & scallop roe Mornay sauce, flavoured with spring onions & sun-dried tomatoes, 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 Salsa verdi coulis

Les Plats

Noisette D'Agneau De Noel

Fillet of lamb cooked to pink & a mini pithivier of pulled lamb flavoured with Cumin & wrapped in puff pastry, served with roasted glazed baby vegetables, carrots, leeks, fennel, turnips, caramelised shallots & dauphinois potatoes, dressed with a roasted garlic, tomato & fresh herb lamb jus

Trio De Veau A La Crème De Cep

Pan fried tournados of veal cooked to medium, veal croquette flavoured with lemon & thyme & a shredded veal parcel, accompanied by French beans cooked with tomato, garlic, shallots & fresh parsley, served a Pomme duchess potatoes flavoured with parmesan, finished with a creamy sweet wine & wild mushroom sauce

Fletan A La Facon Basquaise

Pan fried English halibut supreme, served on a fricassee of asparagus, peas, spinach, lettuce leaves, French beans, pearl onions & new potatoes, served with a saffron & chorizo beurre blanc

Pork Paupiette Sauce Echalotte

Paupiette of pork fillet filled with diced apple & black pudding, wrapped in Pancetta & roasted to order, served on roasted root vegetables with a potato rosti, garnished with a caramelised shallot & Port jus

Ballotine Pintade Farcie Au Morilleas

Slices of ballotine of boneless guinea fowl filled with a morel mushroom farci, set on a julienne of seasonal vegetables & Savoy cabbage, served with crispy pomme Anna potatoes & dressed with a guineal jus flavoured with chopped fresh tarragon

Chevreuil A Ma Facon

Pan fried venison loin cooked to pink, accompnied by a roasted figs wrapped in Parma ham, served on finely shredded sprout & crushed chestnuts & a carrot puree, served with a blue cheese potato croquette, finished with a Madeira jus

Bar Sauvage Au Gateau De Crabe

Pan fried wild seabass fillet presented on a braised pak choi, fennel & butternut squash, served with fresh crab cake flavoured with chilli, spring onion & lime leaves, accompanied by a Thai sauce flavoured with chilli, lemon grass, coconut milk & fresh corriander sauce

Magret De Canard

Gressingham duck breast cooked to medium, served with braised red cabbage, honey parsnip puree & celeriac & grain mustard dauphinois potatoes, dressed with a satsuma sauce

Entrecôte Aux Poivres

Sirloin steak presented on seasonal roasted root vegetables with home cut chips, served with a creamy cracked peppercorn sauce