

# Le Diner De Noël - EVENING MENU

## 2 Courses (Canapés & Palate cleanser) £48

(Available: Thursday – Friday from 6pm & Saturday from 5pm)

## Les Entrées

### (Starters)

**Soupe D'Hiver**
Our traditional curried parsnip soup topped with a lime & honey crème fraiche & croutons

**Coquille St Jacques (£2.75 extra)**
Pan fried King scallops, set on a langoustine bisque risotto, bound with diced green vegetables, 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

**Perdrix Au Choux De Bruxelle**
Pan fried partridge breast & grilled white pudding, presented on a fricassee of shredded sprouts, pancetta & chestnuts, dressed with a Southern comfort & redcurrant jus, garnished with crispy game chips

**Panier De Pepite De Lotte Basquaise**
Crispy filo pastry filled with medallion of monkfish tail pan fried with chorizo, asparagus & leeks in a light creamy saffron sauce

**Tartelette De Fromage De Chevre (V)**
A caramelised white onion tart, flavoured with thyme & lime, topped with goats cheese, served warm with a cranberry compote & a rocket salad

**Gratin De Fruits De Mer**
Fresh mussels, King prawns & King scallops, bound in a Champagne & scallop Mornay flavoured with spring onions & leeks, topped with breadcrumbs & oven baked until golden brown

**Trio De Canard Sur Pain D'epices**
Homemade warm sliced honey & ginger bread, served with chilled sliced duck breast, a smooth duck foie gras parfait flavoured with Port & Cognac & a duck mousse, accompanied by a plum & Armagnac chutney

**Folie De Porc Aux Trois Saveurs**
Braised pork cheek, crispy pork belly & grilled black pudding, presented on a warm diced apple & leek compote, dressed with a sweet cider jus

**Daily Specials available: Please see separate menu**

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

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



# Le Diner De Noël - EVENING MENU

## Les Plats

### (Main Courses)

**Agneau De La Nativité**

Lamb fillet cooked to medium & pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, presented on caramelised carrots, green beans & mushrooms, served with roasted new potatoes flavoured with rosemary, garnished with a garlic & rosemary lamb jus

**Duo De Poissons Au Trois Legumes De Provence**

Pan fried halibut & salmon fillet, served with a courgette flan flavoured with Parmesan & lemon thyme, a stuffed aubergine flavoured with cheddar & basil, roasted cherry vine tomatoes & pommes Duchess potatoes, finished with a creamy saffron sauce sauce

**Notre 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

**Entrecôte Au Poivre**

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

**Trio De Veau Aux Champignons**

Medallion of veal lightly dusted with breadcrumbs & herbs, a pulled veal croquette flavoured with fresh herbs & cream cheese & a shredded veal parcel, presented on French beans cooked with shallots, cherry tomatoes, garlic & fresh parsley & pomme Anna potatoes, dressed with a creamy mushroom sauce

**Duo De Chevreuil A Notre Facon**

Pan fried medallion of venison cooked to medium & a suet pudding filled with braised venison shoulder flavoured with Port & pear, set on a parsnip puree & a julienne of vegetables with Savoy cabbage, served with dauphinois potatoes, finished with a Port & pear jus

**Bar Saint Sylvestre**

Pan fried seabass fillet, presented on a fricassee of braised leeks, spinach, pak choi, fennel, peas & asparagus, served with a potato fishcake flavoured with spinach, dressed with a smoked salmon & chive beurre blanc

**Filet Cantona (£4 extra)**

Fillet of beef filled with cream cheese, garlic & chives, wrapped in pancetta, cooked to medium, served with roasted root vegetables & a shredded potato galette, dressed with a robust Port sauce

**Magret De Canard A La Mandarine**

Gressingham duck breast roasted to pink, set on an aromatic carrot puree, braised red cabbage flavoured orange zest, juniper berries & a red currant jelly served with roasted carrots, & celeriac dauphinois potatoes, dressed with a satsuma & Southern Comfort jus

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

**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!**