

Le 'Déjeuner' De Noël - LUNCH MENU

2 Courses £35

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 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

Assiette De Morue, Asperges & Oeuf Poche

Deep fried beignets of salted cod with grilled asparagus & poached egg, served on an orange, roasted red pepper & paprika sauce

Parfait De Foie De Volaille

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

Coquille St Jacques (£3 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

Roulade De Canard Oriental

Deep fried spring rolls filled with shredded duck leg confit, beans sprouts & spring onions bound in a hoisin sauce, drizzled with a sesame seed, soy, orange juice & coriander dressing, served with a cucumber & spring onion salad

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 & leeks, 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 carrot 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)

Agneau De La Nativité

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

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

Daurade Saint Sylvestre

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

Mignon De Porc De Noël

Roasted fillet of pork filled with a cheddar rarebit & golden sutlanas, wrapped in pancetta, presented on a julienne of vegetables with Savoy cabbage, served with buttery mashed potaotes, finished with a caramelised shallot jus

Duo De Chevreuil A Notre Facon (£3 extra)

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 with braised kale, served with dauphinois potatoes, finished with a Port & pear jus

Saumon Au Trois Legumes De Provence

Pan fried 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

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

Confit De Canard A La Mandarine

Roasted confit duck leg, set on an aromatic carrot, 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

Steak Au Poivre

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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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)

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