

AUBERGE

CHRISTMAS MENU

2 COURSES FOR £29.95 • 3 COURSES FOR £34.95

SAUMON FUMÉ

Smoked salmon, beetroot and chive cream cheese on toasted French bread croutons

CHARCUTERIE

A selection of cold meats including garlic sausage, salami, bbq ham, mixed olives, ratatouille and gherkins served with French baguette

CAMEMBERT CHAUD

Deep fried Camembert served with redcurrant jelly

BRUSCHETTA V VG

Ciabatta bread with fresh tomato, olive oil, garlic and basil

BŒUF BOURGUIGNON GF

Traditional casserole of beef braised in red wine with bacon, baby onions and mushrooms, served with mashed potato

POISSON PARMENTIER

Fish pie with white fish, smoked haddock, salmon and peas in a creamy white wine and leek sauce, topped with mashed potato and grated cheddar cheese

DINDE ROTIE

Traditional roast turkey with all the trimmings of roast potatoes, parsnips, sprouts, carrots, stuffing, and an onion gravy

LE CURRY V VG GF

Spicy roasted sweet potato, cauliflower, spinach, celery, chickpea curry served with rice and pitta bread

FONDANT AU CHOCOLAT V

Warm sponge with a melted chocolate middle, served with ice cream and mango sauce

PUDDING AU CARAMEL V

Warm sticky toffee pudding served with caramel sauce and vanilla ice cream

TARTE AUX POMMES V

Apple, sultana and cinnamon lattice served warm with ice cream

CHOCOLATE TORTE V GF VG

Tart with Belgian chocolate, coconut and mixed nuts served with lemon sorbet

V Vegetarian VG Vegan GF Gluten Free

We will request a pre-order for groups of ten or more.
A £10 deposit per person will be required to confirm your booking