

# CHRISTMAS PARTY MENU

TWO  
COURSES  
20.95

THREE  
COURSES  
23.95

## STARTERS

### SOUPE DE SAISON (V) (GF)

*butternut squash & sage soup with crème fraîche and toasted pumpkin seeds, served with rye & caraway bread*

### PANIER DE CHAMPIGNONS (V)

*sautéed mushrooms in a cèpe & garlic sauce, served in a vol-au-vent*

### PÂTÉ (GF)

*smooth chicken liver pâté with shallot & raisin chutney, served with chargrilled rye & caraway bread*

### GOOSE & FIG RILLETTES (GF)

*potted rustic pâté made to a traditional recipe, served with chargrilled rye & caraway bread and baby figs*

### POTTED SALMON (GF)

*smoked and poached sustainable salmon with shallots, fresh herbs, crème fraîche and a buttery top, served with watercress, pickled fennel and chargrilled rye & caraway bread*

## MAINS

### TURKEY BALLOTINE (GF)

*roast turkey wrapped in streaky bacon with sage & onion stuffing, served with honey roasted parsnips, pigs in blankets, roasted chestnuts & Brussels sprouts, duck fat roast potatoes, buttered carrots and roasting gravy*

### CONFIT DE CANARD (GF)

*slow-cooked Brittany duck leg with buttered layered potatoes, green beans and cherry or orange sauce*

### SIRLOIN STEAK (GF)

*35 day aged 8oz British sirloin steak with frites or house salad and your choice of peppercorn or béarnaise sauce (\*supplement 5.00)*

### SEA BREAM (GF)

*sustainable sea bream fillet, pan-fried and served with asparagus, green beans, baby spinach, new potatoes and beurre blanc sauce*

### BEETROOT & GOATS' CHEESE TARTE (V)

*balsamic roasted beetroot & thyme tart with goats' cheese and walnuts, served with honey roasted parsnips, roasted chestnuts & Brussels sprouts, roast potatoes, buttered carrots and thyme jus*

## DESSERTS

### CRÈME BRÛLÉE (V) (GF)

*vanilla and Cointreau crème with a caramelised top, fresh orange and raspberries*

### STICKY TOFFEE PUDDING (V) (GF)

*traditional sponge cake with toffee sauce and crème anglaise*

### FONDANT AUX CHOCOLATS (V)

*hot chocolate fondant with a melting middle served with chocolate & raspberry fondant ice cream*

### TARTE AU CITRON (V) (GF)

*lemon tart with crème fraîche*

### GINGERBREAD PARFAIT (V)

*gingerbread parfait with salted caramel sauce and crumbled gingerbread*

### SÉLECTION DE FROMAGES

*French farmers' artisan cheese board with baby figs, grapes, celery and water biscuits or baguette (\*supplement 3.00)*

(V) Suitable for vegetarians (GF) Can be made gluten free on request