



## Christmas Lunch Menu

Available from Monday 3<sup>rd</sup> of December until Saturday 29<sup>th</sup> December 2018  
12.00 until 2.00pm

### Starters

(v) Winter Vegetable Broth – Garlic & Parsley Fritter

Confit Salmon with Jerusalem Artichokes – Olives & Red Onions

(v) Goats Cheese Mousse with Lambs Lettuce – Quinoa & Butternut Squash

Duck Rillettes with French Bean & Shallot Salad – Toasted Sourdough

### Main Courses

Classic Boeuf Bourguignon with Pomme Purée

Pan Fried Filet of Hake with Crushed Potatoes – Crème de Moules Safranées

Herb Crusted Guinea Fowl with Puy Lentils & Bacon

(v) Root Vegetable Gratin with Red Onion Compote & Glazed Reblochon Cheese

### Side Orders

Frites	£2.25	Cauliflower Cheese	£3.25
Buttered Spinach	£3.50	Buttered Vegetables	£2.95
Duck Fat Chips	£3.50	Mixed Leaves Salad	£2.50

### Desserts

Valrhona Grand Cru Chocolat & Mandarine “Bûche de Noël“

Mulled Wine Poached Pear with Pain d’Epices Tuile & Cinnamon Crème Fraiche

Iced Vanilla & Rum Parfait with Chestnuts – Red Wine Prunes

Plateau de Fromages with Pain aux Noix (£3.00 supplement)

**2 Courses £18.95**

**3 Courses £20.50**

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## Christmas Fayre Menu

Available from Monday 3<sup>rd</sup> December until Saturday 29<sup>th</sup> December

Monday to Wednesday - 18.00 until 21.00

Thursday to Saturday – 18.00 until 19.00

### Starters

(v) Winter Vegetable Broth – Garlic & Parsley Fritter

Confit Salmon with Jerusalem Artichokes – Olives & Red Onions

(v) Goats Cheese Mousse with Lambs Lettuce – Quinoa & Butternut Squash

Duck Rillettes with French Bean & Shallot Salad – Toasted Sourdough

### Main Courses

Classic Boeuf Bourguignon with Pomme Purée

Pan Fried Filet of Hake with Crushed Potatoes – Crème de Moules Safranées

Herb Crusted Guinea Fowl with Puy Lentils & Bacon

(v) Root Vegetable Gratin with Red Onion Compote & Glazed Reblochon Cheese

### Side Orders

Frites £2.25

Cauliflower Cheese £3.25

Buttered Spinach £3.50

Buttered Vegetables £2.95

Duck Fat Chips £3.50

Mixed Leaves Salad £2.50

### Desserts

Valrhona Grand Cru Chocolat & Mandarine “Bûche de Noël“

Mulled Wine Poached Pear with Pain d’Epices Tuile & Cinnamon Crème Fraiche

Iced Vanilla & Rum Parfait with Chestnuts – Red Wine Prunes

Plateau de Fromages with Pain aux Noix (£3.00 supplement)

**2 Courses £19.95**

**3 Courses £21.50**

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