



BOUCHON

BISTROT

CHRISTMAS FAYRE MENU

Available from Tuesday 3rd December to 28th December
12.00 until 13.30/18.00 until 20.45

STARTERS

(v) Roasted Butternut Squash Soup with Garlic Croutons

(v) Comté Cheese Soufflé

(v) Beetroot Carpaccio with Goats Cheese Cream & Toasted Hazelnuts

Pork & Pistachio Terrine with Red Onion Compote & Cornichons

Hot Smoked Salmon with Celeriac & Apple Salad – Confit Lemon

MAIN COURSES

Classic Boeuf Bourguignon with Pomme Purée & Bacon

Roasted Cod Filet with Sautéed Potatoes & Samphire – Saffron & Mussel Cream

Turkey "Cordon Bleu" with Brussel Sprout, Potato & Chestnut Galette – Cranberry Sauce

Duck Confit with Gratin Dauphinois, Fine Beans & Bacon

(v) Roasted Winter Vegetable & Salsify Vol-au-Vent – Mushrooms "à la Crème"

Side Orders:

Fries £4 | French Beans £4 | Duck Fat Chips £4 | Cauliflower Cheese £4.50 | Buttered Greens £4 | Mixed Leaves Salad £4

DESSERTS

White Chocolate & Griottines "Bûche de Noël"

Mulled Wine Poached Pear with Gingerbread Cream

Coupe Bouchon with Honey Ice Cream, Almond & Caramel – Cinnamon Madeleines

Plateau de Fromages with Pain aux Noix

Vanilla Crème Brulée

2 COURSE £32 | 3 COURSE £34

