



Christmas Fayre Menu
Available from Tuesday 2nd until 30th of December 2025
12.00 until 13.30/18.00 until 20.45

Starters

(v) Celeriac & Truffle Soup with Garlic Croutons

(v) Comté Cheese Soufflé

(v) Pickled Golden Beetroots with Warm Goats Cheese Cream

Slow Cooked Pork Belly with Spiced Butternut Squash & Red Wine

Poached Sea Trout – Orange & Fennel Salad – Citrus Vinaigrette

Main Courses

Classic Boeuf Bourguignon with Pomme Purée & Bacon

Roasted Cod Filet with Potato & Cabbage Galette – Crème Ciboulette

Turkey “Cordon Bleu” with Pilaf Rice & Roasted Roots– Cranberry Sauce

Duck Confit with Gratin Dauphinois, Fine Beans & Bacon

(v) Puy Lentil Chou Farçi with Winter Vegetables & Mushroom Glaze

Side Orders

Frites	£5.00	Cauliflower Cheese	£6.00
French Beans	£5.00	Gratin Dauphinois	£5.00
Buttered Spinach	£5.00	Mixed Leaves Salad	£4.50

Desserts

Milk Chocolate & Orange “Bûche de Noël” with Candied Kumquats

Iced Rhum & Vanilla Parfait – Red Wine & Cinnamon Poached Plums

Coupe Bouchon with Banana & Passion Fruit Sorbet – Honey Madeleines

Plateau de Fromages with Pain aux Noix

Vanilla Crème Brulée

2 Courses £32.00

3 Courses £34.00

If you suffer from food allergy or intolerance, make our waiting staff aware when ordering your food.
A 10% discretionary service charge will be added to the final bill.