



Christmas Fayre Menu
Available from Tuesday 28th of November until Saturday 30th December
Lunch & Dinner

Starters

(v) Spiced Parsnip Soup with Coriander Crème Fraiche

(v) Comté Cheese Soufflé

(v) Butternut Squash & Hazelnut Crumble – Goats Cheese Cream with Pickled Beets

Slow Cooked Pork Shoulder with Celeriac Remoulade – Caramelised Apple & Cider

Smoked Salmon, Orange & Fennel Salad – Pink Grapefruit Vinaigrette

Main Courses

Classic Boeuf Bourguignon with Pomme Purée & Bacon

Pan Fried Hake Filet with Saffron Barley & Wholegrain Mustard

Turkey “Cordon Bleu” with Roasted Vegetables & Brussel Sprouts – Cranberry Sauce

Crispy Duck Confit with Gratin Dauphinois Dauphinois, Fine Beans & Bacon

(v) Wild Mushroom & Root Vegetable Vol-au-Vent

Desserts

White Chocolat, Orange & Cardamom “Bûche de Noël“

Mulled Wine Poached Winter Fruits with Cinnamon Cream

Coupe Bouchon with Gingerbread & Prune Ice Cream – Honey Madeleines

Plateau de Fromages with Pain aux Noix

Vanilla Crème Brulée

2 Courses £29.00

3 Courses £31.00