



# BOUCHON

BISTROT

## CHRISTMAS FAYRE MENU

Available from Tuesday 2nd December to 30th  
12.00 until 13.30/18.00 until 20.45

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### 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

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### MAIN COURSES

Classic Boeuf Bourguignon with Pomme Purée & Bacon

Roasted Cod Filet with Potato & Cabbage Galette – Crème Ciboulette

Turkey "Cordon Bleu" with parmentier potatoes & 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 | French Beans £5 | Cauliflower Cheese £6 | Gratin Dauphinois £5 |  
Buttered Spinach £5 | Mixed Leaves Salad £4.50

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### 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 COURSE £32 | 3 COURSE £34**

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.

