

BOUCHON

BISTROT

Christmas Fayre Menu 2026

Available from Tuesday 1st until 30th of December 2026
12.00 until 13.30/18.00 until 20.45

STARTERS

(v) Cauliflower & Cumin Soup with Garlic Croutons

(v) Comté Cheese Soufflé

(v) Goats Cheese & Beetroot Rolls
with Roasted Hazelnut & Rocket Leaves

Slow Cooked Pork Shoulder
with Celeriac Remoulade & Apples – Cider Sauce

Warm King Prawn & Orange Salad - Pink Pomelo Jelly

MAIN COURSES

Classic Boeuf Bourguignon with Pomme Purée & Bacon

North Sea Grilled Halibut Filet
with Chantenay Carrots & Spinach – Parsley Velouté

Turkey “Cordon Bleu”
with Parmentier Potatoes & Roasted Roots– Cranberry Sauce

Duck Confit with Gratin Dauphinois, Fine Beans & Bacon

(v) Wild Mushroom & Salsify Millefeuille with Vegetable Red Wine Sauce

SIDE DISHES

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

Dark Chocolate “Bûche de Noël” with Griottines Cherries

Iced Prune & Armagnac Parfait with Pain d’Épices

Coupe Bouchon
with Pear Sorbet & Salted Caramel – Honey Madeleines

Plateau de Fromages with Pain aux Noix

Crème Brulée à la Vanille

2 Courses £34 | 3 Courses £36

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.