

LE CAFÉ DU MARCHÉ

CHRISTMAS MENU ~ from 27th November

2 course £38.95 — 3 course £45.95

All mains are served with frites and green salad

LES ENTRÉES

La soupe du jour

La soupe de poisson

Tartine of smoked salmon, guacamole and pink grapefruit

Risotto of butternut, smoked chicken and sage

Chicory, Roquefort, fennel and orange

Tartlette of crab, spinach, parmesan, poached egg, butter sauce

Terrine of foie gras, apple puree, toasted sourdough (£3 supplement)

Salad Lyonnaise

Pear, goat cheese and hazelnut pizzeta

LES PLATS

La cote de boeuf for two, sauce béarnaise (£5 supplement)

Le plat du jour

Le poisson selon le marché

Confit of duck, Brussel tops, cranberry compote, red wine jus

Braised beef bourguignon, celeriac puree

Pan fried scallops, sweet corn purée, lemon dressing, straw potatoes (£3 supplement)

Char grilled guinea fowl, red cabbage, chestnuts, bread sauce

Wild mushroom risotto, shaved parmesan, truffle oil

Butter poached blue lobster tagliatelle (£5 supplement)

LES DESSERTS

Les fromages (£3 supplement)

Damson tart, eau de vie crème fraiche

Iced nougat glacé, coulis framboise

Le dessert du jour

Sorbet ou glacé

Chocolate and baileys trifle

Maraschino pannacotta, Morello cherry compote

12.5% optional service

N.B. Customers susceptible to food allergens are advised to ask management for further information on menu content