

LE CAFÉ DU MARCHÉ

CHRISTMAS MENU ~ from 26th November

2 course £39.95 — 3 course £46.95

All mains are served with frites and green salad

LES ENTRÉES

La soupe du jour

La soupe de poisson

Venison meatballs, parsnip puree, port sauce

Tartine of smoked salmon, guacamole and pink grapefruit

Risotto of butternut, smoked chicken and sage
Chicory, Roquefort, and orange

Pear, goats cheese and frisse salad with a red wine dressing

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

LES PLATS

La cote de boeuf, sauce béarnaise (for 2 people - £5 supp)

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 (£5 supp)

Wild mushroom risotto, shaved parmesan, truffle oil

Butter poached blue lobster tagliatelle (£5 supp)

Lozere leg of lamb, wild mushrooms, dauphinoise, madeira sauce (for 2 people - £5 supp)

LES DESSERTS

La tarte du jour

Le dessert du jour

Chocolate truffle cake, orange and Grand Marnier sauce

Buttermilk pannacotta, pistachio crumbs

Sorbet ou glacé

Les fromages (£3 supp)

12.5% optional service

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