

Christmas Menu – Three courses £46.95 per person

Please make your choice as early as possible as some items may not be available.

Starters

1. Salad Lyonnaise
2. Salad of grilled goats cheese (V)
3. Fish soup with rouille, croutons and gruyere
4. Onion tart with a butter sauce (V)
5. Smoked salmon, gribiche sauce
6. Venison meatballs, parsnip puree, port sauce
7. Bruschetta, roast tomato and buffalo mozzarella (V)
8. Snails on toast, garlic butter
9. Bayonne ham, celeriac remoulade
10. Wild mushroom risotto (V)

Main Courses

1. Confit of duck, honey and clove sauce
2. Seasonal lamb dish
3. Fish of the day
4. Daube of beef bourguignon
5. Guinea fowl, chestnuts, wild mushroom sauce
6. Seasonal game dish (market price)
7. Duck breast, port and raisin sauce
8. Cote de boeuf (for 2 people - £6 supplement)
9. Cassoulet maison
10. Milk fed leg of lamb (for 2 people - £5 supp)
11. Blue lobster, saffron risotto (for 1 - £5 supp)
12. Roast turkey, chipolatas, cranberry sauce
13. Goose breast, madeira sauce

Vegetarian Main Courses

1. Beetroot tart tatin
2. Melanzane parmigiana
3. Pepper and red onion stew, baked egg and goats cheese
4. Provençal stuffed beef tomato
5. Butternut, chickpeas, coconut curry with rice
6. Vegetarian du menu

All main courses are served with vegetables, salad and a potato dish

Desserts

1. Seasonal fruit tart with crème anglaise
2. Crème caramel
3. Nougat glace, raspberry coulis
4. Chocolate cheesecake
5. Fruit salad
6. Vanilla profiteroles, chocolate sauce
7. Seasonal fruit strudel, crème fraiche
8. Baileys cheesecake
9. Maraschino pannacotta, Morello cherry compote
10. Les fromages (£3 supp)

Digestif

2009 Tokaji – 5 Putonyos	£48.00
2009 Maury vin deux Naturel	£48.00
2009 Muscat de Beaune de Venise	£48.00
Port Late Bottled	£56.00

15% service charge

we cannot guarantee the total absence of any allergen, please speak to a member of staff if you suffer from any allergies

all foods prepared in an environment where nuts are present
to the best of our knowledge no gm products are used
our cheese products are mostly unpasteurised