

Christmas Menu 2020

2 courses £39.50, 3 courses £45.50

All main courses are served with frites and green salad

Les Entrees

La soupe de poisson

Hot smoked salmon and crab tian, mixed leaves, cucumber and pomegranate salsa (£3 supplement)

Wild mushrooms risotto, shaved parmesan and truffle oil.

Red chicory salad, clementine, feta and chilli.

Game terrine, quince chutney, frisée salad, toasted sour dough.

Grilled goat cheese salad with beetroot, green beans and hazelnuts, red wine dressing.

Les Plats Principaux

Le plat du jour

Le poisson selon le marché

Pan fried pheasant, parsnip puree, brussel sprouts, lardons, game jus

La cote de boeuf, sauce béarnaise (for two people - £7 supplement)

Lozere leg of lamb, wild mushrooms, dauphinoise, Madeira sauce (for two people - £7 supplement)

Cauliflower, mushroom and leek cassoulet

Pan fried scallops, sweetcorn puree, crispy bacon, lemon and olive oil dressing (£3 supplement)

Les Desserts

Le dessert du jour

Le tarte du jour

Sorbet au glace

Les fromages (£6 supplement)

12.5% optional service charge

Please inform your server of any allergens. All dishes are prepared in an environment where nuts are present.

We cannot guarantee the total absence of any allergen from our dishes

Game dishes may contain shot