

CHRISTMAS MENU : TWO COURSES A £39.95; 3 COURSES A £45.95

**Les Entrees**

La soupe du jour.

La soupe de poisson

Wild mushrooms risotto, shaved parmesan, truffle oil

Ham hock and foie gras terrine, puy lentil salad, cranberry chutney

Sautéed gambas, crayfish veloute, toasted fougasse.

Beetroot tarte tatin, grilled goat cheese, orange and balsamic reduction

Gin cured gravadlax, pickled cucumber, toasted sour dough

Chicory and fennel salad with Roquefort and clementine

**Les plats principaux**

Le plat du jour

Le poisson selon marche

English rack of lamb, wild mushrooms, gratin dauphinoise potato, Madeira sauce (for two people: £ 16 supplement)

Roast pheasant, chestnut stuffing, Brussel tops and red win jus

Sweet potato, butternut and chickpea bourgiugnon, celeriac puree.

Le cote de boeuf for two, sauce béarnaise (£14 supplement)

Pan fried scallops, sweetcorn puree, lime, chilli and coriander dressing. Plantain crisps. (£6 supplement)

**Les Desserts**

Le bavaois du jour

Sorbet ou glace

Selection of ice cream and sorbet of the day.

La tarte du jour

Le dessert du jour

Les fromages (£6 supplement)

*12.5% discretionary service charge*

*All foods are prepared in an environment where nuts are present. Game dishes may contain shot. Please inform your server of any allergens before placing your order. We cannot guarantee the total absence of any allergen from our dishes. All dishes are prepared in an environment where nuts are present.*