

Sample Only
Le “Christmas Day” Menu £80

Les Entrées

Soupe D'Hivers (V)

Home-made cauliflower cream veloute soup, garnished with crispy bacon lardons,
& croutons, drizzled with truffle oil (vegetarian option available)

Trilogie De Decembre (V)

Deep fried breaded goats cheese bonbon, an oven baked baby aubergine filled with Provençal
herbs & goats cheese & a gratinated tomato stuffed with red onions, pine kernels & goats cheese,
set on La Boheme houmous, finished with a light fresh basil pesto dressing

Coquilles St Jacques

Pan-fried hand dived Scottish scallops presented on a fricassee of wild mushrooms, asparagus, a
smooth sweet potato puree flavoured with a hint of horseradish & asparagus spears,
dressed with a sweet roasted garlic jus, garnished with a Parmesan tuile

Perdreau A La Follie De Panais

Pan fried partridge breast, partridge breaded croquette & partridge leg confit served on a parsnip
puree,

with parsnip fondant, garnished with a sloe gin & black berry sauce & a parsnip crisp

Assiette De Saumon & Crevettes De Noel

A roulade of Scottish smoked salmon filled with a rilette of salmon & dill, served with king
prawns

in a traditional Marie Rose sauce, accompanied by homemade Melba toast & baby gem leaves

Terrine Aux Multiples Saveurs

Terrine of layers of goose liver & Norfolk quail, served with a shot glass of chilled sweet dessert
wine,

a golden sultana chutney & toasted baby brioche

Bar Sauvage De Chez Moi

Strips of wild seabass fillets pan-fried & set on a bed of saffron vegetables & potatoes,
served with a beautiful rock fish soup, garnished with rouille croutons

Rosace De Melon (V)

Rosace of seasonal melon filled with honey glazed eastern fruits & fruit sorbet,
finished with a selection of fruit coulis

Les Plats

Tournedos De Noel

Fillet of beef rolled in cracked pepper, filled with a chive & roasted garlic cream cheese, wrapped
in pancetta & roasted to pink, served on a bed of roasted caramelised red onions, celeriac,
carrots,

tender stem broccoli & new potato wedges, garnished with a fresh tarragon & red wine jus

Le “Roast Turkey”

Traditional roast turkey with all the trimmings, served with a turkey & fresh sage gravy,
cranberry sauce,

a fruit stuffing, pigs in blankets & roasted confit of seasonal vegetables, sprouts & roast potatoes

Agneau De La Saint Sylvestre

Roasted rack of lamb & lamb loin cooked to pink, a crispy pulled lamb parcel, presented on a
rosti potato, with caramelised baby onions, chestnut mushrooms, French beans & baby carrot
confit,

drizzled with a tomato, rosemary & lamb jus

Poelee De Turbot Du Pere Noel

Pan-fried fillet of fresh turbot presented on a fricassee of peas, broad beans, leeks, asparagus,

baby gem

lettuce & pomme vapeur new potatoes, finished with a creamy saffron & crème fraiche sauce

Magret De Canard Aux Poivres Verts

Gressingham duck breast roasted to medium, set on a bed of barley flavoured with wild mushrooms, finely chopped vegetables, caramelised white onions & a garlic compote, served with Southern Comfort & green peppercorn jus

Filet Mignon De Chevreuil Sauce Porto

Fillet of Scottish venison cooked to pink, served on a smooth puree of carrot & swede, with braised kale & dauphinois potatoes, accompanied by a Madeira & pear jus

Cadeau De Noel (V)

Puff pastry parcel filled with cranberries, cream cheese, spinach, asparagus & crushed hazelnuts, cooked to golden brown, served on a fresh tomato coulis

Fletan Au Risotto Armoricaine

Pan fried supreme of English halibut set on a creamy seafood risotto flavoured with fine diced vegetables,

bound in a creamy lobster bisque, garnished with a rocket & Parmesan salad

Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted