

Le Diner De Noël

2 Courses £32.00

Available: Tuesday – Thursday from 6pm, Friday from 5.30pm & Saturday from 5pm

Les Entrées

Soupe D'Hiver

Our traditional curried honey roast parsnip soup, topped with crème fraiche & croutons

Coquille St Jacques (£2 extra)

Pan fried king scallops set on a sweet potato & horseradish puree, presented with a fricassee of wild mushrooms, drizzled with a robust Sauternes jus, garnished with a Parmesan tuile & rocket salad

Beignet De Haddock

Strips of smoked haddock deep fried in a light batter, served with a duo of sweet chilli & ginger dressings

Caille De Norfolk Au Chou De Bruxelles

Pan fried quail breast & quail leg confit, presented on a bed of shredded sprouts, pancetta & chestnuts, accompanied by a Southern comfort & redcurrant jus, garnished with crispy game chips

Pépité De Lotte Au Curry Thaïlandais

Medallion of monkfish tail, pan fried & served with butternut squash, asparagus & pak choi, finished with a coconut milk, ginger, lemongrass & fresh coriander Thai sauce

Risotto de Chèvre Et Champignons (V)

A wild mushroom risotto flavoured with a cranberry jam & topped with crumbled ash goats cheese, accompanied by toasted bread & a micro herb salad

Terrine De Marbre De Canard

A slice of layered shredded duck leg confit, foie gras & a lightly pan fried fillet of duck breast, presented on toasted onion bread, garnished with a cherry & Kirsch marmalade

Trio De Porc Aux Trois Saveurs

Braised pork cheek, crispy pork belly & a black pudding, apple & crushed hazelnut bonbon, set on braised barley flavoured with diced apple & celeriac, drizzled with a Pommeau jus

Les Plats

Agneau De La Nativité

Lamb rump roasted to pink, served with peas, broad beans, diced carrots, butter beans, shredded lettuce leaves & pomme Anna potatoes, dressed with a roasted garlic, tomato & fresh herb jus

Pave De Veau A La Crème De Cep

Pan fried tornados of veal cooked to medium, presented on a fricassee of baby white onions, green beans, pak choi, chestnut mushrooms, Chantenay carrots & deep fried diced potatoes, served with a sweet white wine, crème fraiche & wild mushroom sauce

Flétan Au Risotto Et Ses Deux Couleurs

Pan fried halibut presented on a risotto flavoured with a compote of leeks, crushed

peas,
shredded smoked salmon & Parmesan, finished with a light creamy saffron sauce

Notre Roast Turkey Roti

Slices of Norfolk turkey, served with the traditional pig in blanket, a fruit & sage stuffing,
roasted local vegetables, sprouts & roast potatoes, garnished with our turkey jus & cranberry sauce

Filet Cantona (£3 extra)

7oz fillet of beef filled with cream cheese, roasted garlic & chives, wrapped in pancetta,
cooked to medium, accompanied by roasted root vegetables & a deep fried potato rosti,
served with a caramelised shallot & sherry sauce

Mon Chevreuil De Noël

Medallion of venison loin cooked to medium, a pithivier of puff pastry filled with pulled venison shoulder,
set on a cauliflower purée & served with kale, roasted local carrots & potato croquettes
flavoured with garlic, finished with a Sloe gin & blackcurrant jus

Bar Aux Trois Saveurs

Pan fried fillet of seabass, presented on a crab & shrimp potato cake flavoured with chilli, ginger & coriander, served with braised cos lettuce, asparagus & butternut squash, garnished with a lime leaf beurre blanc

Magret De Canard

Gressingham duck breast cooked to medium, served with a smooth parsnip purée, braised Savoy cabbage & creamy celeriac & potato dauphinois, dressed with a satsuma & whiskey jus

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