



SAMPLE ONLY

Le Christmas Eve Dinner Menu £45.00

Les Entrées

Soupe D'Hivers (V)

Home-made cauliflower creamy veloute soup, garnished with chestnuts, croutons & drizzled with truffle oil

Le Gâteau De Poisson Œuf Poche

Pan fried fish cake flavoured with sundried tomatoes, set on grilled asparagus, topped with shredded smoked salmon & a poached hen's egg, finished with a fresh dill hollandaise sauce

Terrine Marbre Façon Du Chef Didier

Home-made terrine consisting of layers of goose liver & boneless Norfolk quail, accompanied by a golden sultana chutney, a shot of chilled dessert wine & toasted baby brioche

Poêle De Bar Sauvage Provençal

Strips of fillet of wild seabass, presented on a bed of saffron vegetables & potatoes, served with my beautiful smooth rock fish soup, garnished with rouille, croutons & grated Gruyère cheese

Pane De Chèvre Du Réveillon

Deep fried slice of baby goat's cheese, served on a fresh smooth cranberry & Port compote, garnished with dressed salad leaves, orange segments & toasted almonds

Trio De Cochon

Crispy pork belly, braised pork cheek & grilled French black pudding, served with caramelised apple, a celeriac purée & finished with a caramelised red onion jus

Perdreau A La Folié De Panais

Pan fried partridge breast & breaded partridge croquette, set on a parsnip purée, served with parsnip crisps & mini parsnip fondant, accompanied by a Sloe gin & blackberry sauce

Chaudrée De Fruit De Mer De Chez Nous

A home-made light, creamy mussel chowder flavoured with bacon lardons, leeks, potatoes & chives, garnished with pan fried Scottish scallops & King prawn tails, topped with Parmesan shavings

Coquilles St Jacques Au Choux

Scottish King scallops pan fried until caramelised, served on a caramelised white onion compote, shredded Savoy cabbage & diced pancetta, garnished with game chips & a roasted garlic chicken jus

Les Plats

Filet De Bœuf De Décembre

Fillet of beef rolled in cracked pepper, filled with cream cheese flavoured with chive & garlic, wrapped in pancetta & roasted to medium, served on roasted caramelised carrots, celeriac, asparagus, stem broccoli & new potato wedges, dressed with a strong red wine & fresh tarragon jus

Saumon Thaïlandais

Pan fried salmon fillet presented on a fricassee of peas, asparagus, broad beans & braised gem lettuce, with turned new potatoes, finished with a Thai sauce, flavoured with coconut milk, lemon grass, coriander, ginger & chilli

Trilogy D'Agneau Au Multiples Legumes

Roasted noisette of lamb cooked to pink, a bonbon of shredded braised lamb shoulder & a roasted ballotine of lamb belly, served with a stuffed baby aubergine, a Parmesan courgette flan & Dauphinois potatoes, dressed with a lamb jus

Poêle De Cabillaud

Roasted British cod fillet served on a julienne vegetables, shredded Savoy cabbage & creamy mash potato, topped with a fresh lemon cream flavoured with fresh herbs, sundried tomatoes & shrimps

Médailillon De Veau Du Père Noël

Medallions of veal cooked to medium, presented on chestnut mushrooms, caramelised baby onions, carrots, French beans & braised barley, finished with creamy cep mushroom sauce

Magret De Canard Roti

Gressingham duck breast roasted to pink, served on a leek, mustard & shredded duck leg potato rosti, accompanied by braised pak choi, an aromatic carrot purée & dressed with Southern Comfort & green peppercorn jus

Duo De Chevreuil Sauce Porto

Duo of loin of venison cooked to medium & a pastry parcel filled braised venison cooked in a balsamic & pear jus, served on braised red cabbage with potato & cheddar croquettes, finished with a rich Port jus

Buche De Noel (V)

Deep fried spring pastry log filled with vegan cream cheese, spinach, mushrooms, chestnuts & roasted nuts, set on warm lentils & dressed with a fruity Cumberland sauce (more vegetarian dishes are available)

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