

Le 'Lunch Menu' De Noël

2 Courses £26.00

Available: Tuesday-Friday 12noon to 2pm (last orders)

Les Entrées

Soupe D'Hiver (V)

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

Le Chèvre Panne Aux Deux Savoures

Deep fried breaded baby goats cheese, presented on a garlic mushroom fricassée & caramelised red onion jam, drizzled with a balsamic dressing

Gâteau De Poisson & Œuf Poche

Home-made fish cake flavoured with grain mustard & sun-dried tomatoes, served on a bed of spinach, topped with a soft poached egg & a creamy smoked salmon & fresh dill sauce

Parfait De Foie De Canard

Smooth duck liver parfait flavoured with Cognac & Port, served with toasted brioche & a cherry & Kirsch marmalade

Beignet De Haddock

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

Pigeon Au Chou De Bruxelles

Wood pigeon pan fried to medium, served on a bed of shredded sprouts, pancetta & chestnuts, accompanied by a Southern Comfort & redcurrant jus, garnished with crispy game chips

Gratin De Fruits De Mer

Fresh mussels, king prawns & scallops, bound in a creamy leek, asparagus & chive sauce, topped with breadcrumbs & oven baked

Duo De Porc Et Boudin Noir

Crispy pork belly, pulled pork breaded bonbon & grilled French black pudding, presented on braised barley flavoured with celeriac & diced apple, drizzled with a Pommeau jus

Les Plats

Pithivier D'Agneau

Pithivier of lamb consisting of pulled lamb shoulder, flavoured with a red onion compote & cumin, wrapped in puff pastry, oven baked until golden brown & served on peas, broad beans, diced carrots, butter beans, shredded lettuce & new potatoes, dressed with a rosemary & garlic jus

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

Cabillaud Aux Champignons

Pan fried cod fillet, presented on caramelised baby onions, asparagus, pak choi, chestnut mushrooms, Chantenay carrots & deep fried diced potatoes, finished with a creamy mushroom sauce

Ballotine De Pintade Farcie

Ballotine of boneless guinea fowl filled with a pistachio & apricot mousse, presented on a sweet parsnip purée, braised Savoy cabbage & creamy celeriac & potato dauphinois, topped with a fresh tarragon jus

L'Etouffee De Chevreuil A L'Ancienne

Braised venison slowly cooked in a Port, balsamic & pear sauce, accompanied by Winter vegetables & a smooth buttery mash potato

Filet De Saumon La Bohême

Fillet of salmon presented on a risotto flavoured with a compote of leeks, crushed peas, shredded smoked salmon & Parmesan, finished with a light creamy saffron sauce

Confit De Canard A Ma Façon

Roasted confit duck leg, served on a fricassee of forest mushrooms, bacon lardons, peas, spinach, caramelised red onions & potato wedges, garnished with a roasted garlic & thyme jus

Entrecôte Aux Poivres

Sirloin steak presented on seasonal roasted root vegetables & a deep fried potato rosti, served with a creamy cracked peppercorn sauce

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