

## **SAMPLE ONLY**

### **Le "Christmas Day" Menu £80.00**

#### **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)

##### **Chevre De Decembre (V)**

Deep fried breaded goats cheese, set on a warm compote of honey roasted figs, apricots & golden sultanas, dressed with a micro herb salad, finished with an aromatic white balsamic dressing

##### **Coquilles St Jacques**

Pan-fried hand dived Scottish scallops presented on a fricassee of wild mushrooms, asparagus, a smooth sweet potato purée 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 purée, with parsnip fondant, garnished with a sloe gin & black berry sauce & a parsnip crisp

##### **Timbale De Saumon & Crevettes De Noel**

A timbale of Scottish smoked salmon filled with king prawns & shredded ice berg lettuce in a traditional Marie Rose sauce, accompanied by a cherry tomato gazpacho & homemade Melba toast

##### **Foie Gras Aux Sauternes**

Terrine of foie gras served with a shot glass of chilled sweet dessert wine, a black cherry & Kirsch compote & toasted baby brioche

##### **Lotte Sauvage De Chez Moi**

Strips of monk fish tail pan-fried, served in a filo pastry tartlette with chorizo, leeks & spring onions in a creamy saffron sauce

##### **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 chives & a roasted garlic & cep cream cheese, wrapped in pancetta & roasted to pink, presented on a deep fried potato roulade with roasted caramelised red onions, celeriac, carrots & tender stem broccoli, 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 cooked to pink, presented on a fricassee of shredded sprouts & pancetta, accompanied by a cheddar & mustard creamy mash, drizzled with a robust lamb jus

##### **Poele De Cabillaud Du Pere Noel**

Pan-fried fillet cod presented on a bed of peas, broad beans, leeks, asparagus, baby gem lettuce & a sweet potato fondant, finished with a morel mushroom & crème fraiche sauce

##### **Magret De Canard Aux Pommes**

Gressingham duck breast roasted to medium, served with celeriac potato dauphinois, Savoy cabbage & glazed turnips, dressed with caramelised apple & Pommeau sauce

##### **Filet Mignon De Chevreuil**

Fillet of Scottish venison cooked to pink, served on a smooth purée of parsnip, roasted carrots with braised kale & croquette potatoes flavoured with garlic, accompanied by a Port & 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 De Fruits De Mer**

Pan fried supreme of halibut set on a homemade crab & shrimp cake flavoured with ginger, chilli & coriander, served with braised pak choi & butternut squash, finished with a creamy King prawn bisque