



## Le 'Lunch Menu' De Noël

2 Courses £26.00

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

### Les Entrées

#### **Soupe D'Hiver (V)**

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

#### **Le Chèvre Panne Aux Deux Savoures**

Deep fried breaded baby goats cheese, presented on a caramelised white onion compote with a selection of chilled roast beetroot & orange segments, finished with a sesame seed caramel

#### **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 & topped with 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 Bruxelle**

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

#### **Gratin De Fruits De Mer**

Fresh mussels, King prawns & scallops, bound in a creamy leek, beech mushroom & chive mornay sauce, topped with breadcrumbs & oven baked

#### **Duo De Porc Et Boudin Noir**

Crispy pork belly, breaded pulled pork bonbon & grilled French black pudding, presented on smooth cauliflower & English mustard purée, drizzled with a sweet English cider 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 & served on caramelised baby onions, chestnut mushrooms, carrots, green beans & a spinach potato croquette, 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 A La Thai**

Pan fried cod fillet, presented on butternut squash, pak choi, a sweet potato fondant & broccoli, accompanied by a fresh chilli, ginger, lemon grass, coriander & coconut milk sauce

#### **Mignon De Porc De Noël**

Fillet of pork pan fried, presented on braised barley & finely diced vegetables, served with a roasted fig wrapped in Parma ham, finished with a caramelised shallot and sherry jus

#### **L'Etouffee De Chevreuil A L'Ancienne**

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

#### **Filet De Saumon La Bohême**

Fillet of salmon presented on a fricassee of peas, broad beans, butter beans, asparagus, carrots & fennel, served with a sun dried tomato & Parmesan potato bonbon, finished with a light creamy saffron sauce

#### **Confit De Canard A Ma Facon**

Roasted confit duck leg, served with a smooth aromatic parsnip purée, fresh kale & creamy dauphinois potatoes, garnished with a satsuma & Southern Comfort jus

#### **Entrecôte Aux Poivres**

Sirloin steak presented on seasonal roasted root vegetables with home made chips, served with a creamy cracked peppercorn sauce

**Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted  
DUE TO CONTINUED UNCERTAINTY WE MAY STILL HAVE AHEAD,  
SOME DISHES MAYBE SUBJECT TO AVAILABILITY**