



Le "Christmas Eve" - 2 Courses £50 SAMPLE ONLY

Les Entrées

Soupe D'Hiver

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

Coquille St Jacques

Pan fried king scallops set on a smooth celeriac & truffle oil purée, accompanied by grilled black pudding & dressed with a fresh thyme jus

Beignet De Haddock

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

Perdrie Au Chou De Bruxelles

Pan fried partridge breast & grilled white pudding, presented on a bed of shredded sprouts, pancetta & chestnuts, accompanied by a Southern comfort & redcurrant jus, garnished with crispy game chips

Pepite De Lotte Au Bisque

Medallion of monkfish tail pan fried & served with sweet potatoes, asparagus & shredded cos lettuce, finished with smooth langoustine bisque

Marcellin De Pane Aux Trois Saveurs (V)

Deep fried breaded St Marcellin served on a trio of aromatic tomato, yellow pepper and aubergine purée, caramelised pecan nuts, salad leaves & garnished with a fresh pesto dressing

Salad Perigourdine

Crispy salad leaves topped with slices of chilled roasted duck breast, duck rilette, goose liver foie gras, topped with a crispy poached egg and drizzled with a shallot, chicken jus vinaigrette

Trio De Porc Aux Trois Saveurs

Braised pork cheek, crispy pork belly & a breaded pulled pork bonbon, set on a pear, sultanarragon compote, dressed with a sweet cider jus

Gratin De Fruits De Mer

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

Cuisse De Grenouilles A La Ma Façon

Frogs legs cooked in garlic butter until crispy & golden brown, served on a fricassée of wild mushrooms & a caramelised shallot purée, drizzled with a smooth roasted garlic cream sauce & a fresh parsley coulis

Les Plats

Agneau De La Nativité

Lamb noisette roasted to pink, on a bed of Israeli couscous flavoured with tomatoes, chick peas, beans, diced vegetables, butternut squash, dried apricots & a hint of Eastern spices, 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, chestnut mushrooms, Chantenay carrots & deep fried diced potatoes, served with a sweet white wine, crème fraiche & wild mushroom sauce

Filet De Cabillaud

Pan fried cod served with creamy mash potato, accompanied by a fresh mussel, diced vegetables, leek & pancetta chowder 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

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 parsnip purée, with a pea mousse & creamy dauphinois potatoes, finished with a Sloe gin & blackcurrant jus

Bar Au Thaïlandaise

Pan fried fillet of seabass, served with sweet potato fondant, Pak Choi, tender stem broccoli & butternut squash, garnished with a aromatic Thai sauce

Magret De Canard

Gressingham duck breast cooked to medium, on a bed of braised pearl barley, caramelsied pearl onions, peas & shredded cos lettuce, dressed with a whiskey & satsuma jus

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