



## **Le Diner De Noël**

**2 Courses £38**

Available: Wednesday–Friday from 6pm & Saturday from 5pm

### **Les Entrées**

**(Starters)**

#### **Soupe D'Hiver**

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

#### **Coquille St Jacques (£2.50 extra)**

Pan fried King scallops set on a smooth pea purée & a fricassee of wild mushrooms, accompanied by a roasted garlic jus, garnished with a Parmesan tuile

#### **Beignet De Haddock**

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

#### **Perdrix Au Choux De Bruxelles**

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

#### **Pepite De Lotte A La Bisque De Langoustine**

Medallion of monkfish tail pan fried, served with sweet potatoes, asparagus & pak choi, finished with a langoustine bisque & a rouille dressing

#### **Tartelette de Chèvre Et Betterave De Saison (V)**

A crispy filo tartlet filled with a caramelised white onion compote, chilled roasted beetroot & orange segments, topped with breaded baby goats cheese & drizzled with an orange sesame seed caramel

#### **Croquette De Que De Boeuf**

Croquette of shredded oxtail served on a bed of caramelised baby pearl onions, Paris mushrooms & carrots, drizzled with a robust fresh tarragon jus & topped with a horseradish crème fraîche

#### **Trio De Porc Aux Trois Saveurs**

Braised pork cheek, crispy pork belly & a breaded pulled pork bonbon, presented on a trio of cauliflower, apple & celeriac purées, dressed with a sweet cider jus

### **Daily Special Dishes also available**

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

**SOME DISHES MAYBE SUBJECT TO AVAILABILITY,  
REPLACEMENT DISHES WILL BE PROVIDED**

**Just to let you know: should you require any extra potatoes, vegetables or sauce with your dish, please just let a member of staff know, we will be more than happy to oblige.**

**Bon Appetite!**



## **Le Diner De Noël**

### **2 Courses £38**

#### **Les Plats** **(Main Courses)**

##### **Agneau De La Nativité**

Lamb rump roasted to pink, served with caramelised baby onions, chestnut mushrooms, green beans, carrots & dauphinois potatoes, dressed with a roasted garlic, tomato & fresh herb jus

##### **Entrecôte Aux Poivres**

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

##### **Medallion De Veau A La Crème De Cep**

Pan fried medallion of veal fillet cooked to medium & a pulled veal croquette, served on a celeriac & truffle purée, a fricassee of wild mushrooms & wilted spinach with deep fried diced potatoes, dressed with a creamy sweet white wine & cep mushroom sauce

##### **Duo De Poissons A La Thaïlandaise**

Pan fried halibut & salmon fillet served with butternut squash, pak choi, a sweet potato fondant & broccoli, garnished with a Thai sauce flavoured with chilli, ginger, lemon grass, coriander & coconut milk

##### **Notre Roast Turkey Roti**

Slices of Norfolk turkey, served with the traditional pig in blanket, a fruit & sage stuffing, roasted local vegetables, sprouts & roasted potatoes, garnished with our turkey jus & cranberry sauce

##### **Filet Cantona (£4 extra)**

7oz fillet of beef filled with cream cheese, garlic & chives, wrapped in pancetta, cooked to medium, served with roasted root vegetables & a deep fried potato rosti, dressed with a caramelised shallot & sherry sauce

##### **Mon Chevreuil De Noël**

Medallion of venison loin cooked to pink & a pithivier of puff pastry filled with pulled venison shoulder, served on Savoy cabbage & a julienne of vegetables, a blue cheese potato bonbon & a roasted fig wrapped in Parma ham, finished with a Sloe gin & blackcurrant jus

##### **Bar Garniture**

Pan fried fillet of seabass, presented on a fricassee of peas, butter beans, asparagus, broad beans, carrots, fennel & a potato bonbon flavoured with tomato & Parmesan, dressed with a creamy saffron sauce

##### **Trio De Canard**

Gressingham duck breast roasted to pink, a duck spring roll & a breaded duck bonbon, served on a smooth parsnip purée, with a pea mousse & potato Anna potatoes, garnished with a satsuma & Whiskey jus

#### **Daily Special Dishes also available**

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

**SOME DISHES MAYBE SUBJECT TO AVAILABILITY, REPLACEMENT DISHES WILL BE PROVIDED**

**Just to let you know: should you require any extra potatoes, vegetables or sauce with your dish, please just let a member of staff know, we will be more than happy to oblige.**

**Bon Appetite!**