



Le 'Lunch Menu' De Noël

2 Courses £29

Available: Wednesday-Friday 12noon to 1.30pm (last orders)

Les Entrées

(Starters)

Soupe D'Hiver (V)

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

Le Chèvre Panne Au Risotto De Betterave De Saison

Deep fried breaded baby goats cheese, presented on a creamy beetroot risotto
with pickled seasonal beetroot, finished with an orange & sesame seed caramel

Crepe A La Brandade & Œuf Poche

Home-made light cod brandade served on a spinach & ricotta pancake,
topped with a soft poached egg & a light creamy smoked salmon & fresh dill sauce

Parfait De Foie De Volaille

Smooth chicken liver parfait flavoured with Cognac & Port,
served with toasted brioche & a caramelised red onion 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 Choux De Bruxelle

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

Gratin De Fruits De Mer

Fresh mussels, King prawns & scallops, bound in an aromatic
Thai sauce of lemon grass, chilli, ginger, coconut milk, chopped fresh coriander
& spring onions, topped with breadcrumbs & oven baked

Duo De Porc Et Boudin Noir

Crispy pork belly, breaded pulled pork bonbon & grilled
French black pudding, presented with a chilled apple terrine
& drizzled with a sweet English 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!



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Les Plats (Main Courses)

Pithivier D'Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, presented on caramelised red onions, chestnut mushrooms, green beans & deep fried cubed potatoes, finished with a garlic & herb lamb jus

Notre Roast Turkey Roti

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

Cabillaud A La Mouclade

Pan fried cod fillet, presented on buttered mash potato, accompanied by a light creamy mussel chowder flavoured with bacon lardons, a mirepoix of seasonal vegetables & chopped fresh dill

Mignon De Porc De Noël

Roasted fillet of pork filled with cheddar rarebit, wrapped in pancetta & set on a cauliflower purée, served with braised kale & pomme Anna potatoes, finished with a caramelised shallot & sherry jus

L'Etouffee De Chevreuil A L'Ancienne

Braised venison slowly cooked in a Port, balsamic & pear sauce, served with Savoy cabbage & a julienne of Winter vegetables & a spring onion potato croquette

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 Façon

Roasted confit duck leg, served with roasted root vegetables & roasted new potato wedges, garnished with a satsuma & Southern Comfort jus

Entrecôte Aux Poivres (£2 extra)

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

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Bon Appetite!

(Coffee not included - Additional Course £8)