



Le Diner De Noël - EVENING MENU

2 Courses (Canapés & Palate cleanser) £40

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

Les Entrées

(Starters)

Soupe D'Hiver

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

Coquille St Jacques (£2.50 extra)

Pan fried King scallops, set on a cauliflower puree, served with a chilled pea terrine, 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 red & green sweet chilli & ginger dressings

Perdrix Au Choux De Bruxelles

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

Pepite De Lotte & Gambas Basquaise

Medallion of monkfish tail & marinated fresh King prawn tails pan fried, served with chorizo, asparagus & pak choi, finished with a light creamy saffron sauce

Risotto Aux Trois Saveurs (V)

A creamy wild mushroom risotto, set on a caramelised white onion puree & topped with crumbled goats cheese & a fresh cranberry compote

Crêpe Epinards & Ricotta Aux Deux Saumons

Slices of homemade cured salmon & smoked salmon, served on a spinach & ricotta pancake, garnished with a poached egg & drizzled with a Béarnaise sauce

Croquette De Queue De Boeuf

Breaded croquette of shredded oxtail served on a truffle celeriac puree & a beetroot fondant, drizzled with a fresh Madeira jus & topped with a horseradish crème fraiche

Trio De Porc Aux Trois Saveurs

Braised pork cheek, crispy pork belly & a breaded pulled pork bonbon, presented on a warm diced apple & leek compot, dressed with a sweet cider jus

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

Daily Specials available: Please see separate menu

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

La Boheme Cookery Book: (Available here today £15)



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Les Plats

(Main Courses)

Agneau De La Nativité

Fillet of lamb cooked to pink & a mini pithivier of pulled lamb flavoured with Cumin & wrapped in puff pastry, served with braised kale, a parsnip puree & 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

Médailon De Veau A La Crème De Cèpe

Pan fried medallion of veal cooked to medium & a potato croquette flavoured with shredded veal, served on chestnut mushrooms, green beans, carrots & caramelised baby pearl onions, dressed with a creamy sweet wine & cep mushroom sauce

Duo De Poissons A L'Estragon

Pan fried halibut & salmon fillet, presented on a fricassee of fine seasonal vegetables, peas, leeks & sundried tomatoes, served with new potato wedges & finished with a fresh creamy tarragon "beurre blanc"

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 & Port sauce

Mon Chevreuil De Noël

Venison rump pan fried to pink & a roasted fig wrapped in Parma ham, served with a celeriac fondant, Savoy cabbage, a julienne of vegetables & creamy mash potatoes, flavoured with spring onions, finished with a Sloe gin & blackcurrant jus

Bar Façon Thaïlandaise

Pan fried fillet of seabass, presented on a shrimp & crab cake, served with pak choi & a julienne of carrots & mouli, garnished with a fresh ginger, chilli, lemon grass, coconut milk & coriander sauce

Magret De Canard A La Mandarine

Gressingham duck breast roasted to pink, served with braised red cabbage, celeriac & potato dauphinois & grilled stem broccoli, garnished with a satsuma & whiskey jus

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Just to let you know: should you require any extra bread, potatoes, vegetables or sauce once you receive your dish, please just let a member of staff know, we will be more than happy to oblige. Bon Appétit!

Daily Specials available: Please see separate menu - (Additional Course £8.75)