

## Christmas Menu

Available Sunday to Thursday for lunch **£ 20.95**

Available Friday and Saturday for lunch **£ 24.95**

### **Samossa de Canard**

Duck Samossa

### **Salade de Chevre Pané**

Breaded goat's cheese served with Salad

### **Terrine de Saumon a la Crème Citronnée et Toast**

Homemade Terrine of Salmon with Lemon cream and Toast

### **Soupe a l'Oignon**

Onion soup served with Cheese and Croutons

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### **Filet de Loup de Mer en Papillote, Poellée de choux et**

### **Pomme Vapeur**

Seabass steamed in Papillote with buttered cabbage and

Boiled Potatoes

### **Risotto de Legumes d'hiver et Beurre a l'ail**

Risotto of Winter Vegetables with garlic Butter

### **Ballotine de Dinde Farci, Gravy au Romarin**

### **Pommes Sautées et Légumes**

Ballotine of Turkey with our own stuffing, rosemary gravy

Homemade Sautées Potatoes and Vegetables

### **Pressé de Canard Confit sauce Mirroir**

Pulled Confit of Duck, Mashed Potatoes with a red wine Sauce

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### **Trio de Fromages**

Trio of Cheese served with Biscuits

### **Coupe de Sorbets**

Mixed Sorbets (Passion Fruit Raspberry and Blackcurrant )

### **Crème Brûlée aux Bailey's**

Bailey's Flavoured Crème Brûlée

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## YOUR CHOICE

£20.95/£24.95

### STARTER

Goats Cheese.....

Samossa .....

Terrine de Saumon... ..

Soup.....

### MAIN COURSE

Sea Bass.....

Risotto .....

Turkey .....

Duck.....

### SWEET

Selection of cheese.....

Mixed Sorbet.....

Crème brulee.....

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£25.95 /£28.95

### STARTER

Goats Cheese.....

Salmon.....

Tart-Camembert.....

Soup.....

Samossa.....

### MAIN COURSE

Cassolette .....

Risotto.....

Turkey.....

Sir-loin Steak.....

Duck .....

### SWEET

Selection of cheese.....

Mixed sorbet.....

Crème brulee.....

Moelleux au Chocolat.....

## Service charge not included

**Available All December Except Christmas Day**

## Christmas Menu

Available Sunday to Thursday for Dinner at **£ 25.95**

Available Friday and Saturday Dinner at **£ 28.95**

### **Samossa de Canard**

Duck Samossa

### **Terrine de Saumon a la Crème Citronnée et Toast**

Homemade Salmon Terrine with Lemon cream and Toast

### **Salade de Chevre Pané**

Breaded goat's cheese served with Salad

### **Tarte Fine aux Oignons Rouge et Camembert**

Red onion and Camembert Tart

### **Soupe a l'Oignons**

Onion soup served with Cheese and Croutons

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### **Cassolette de la Mer**

Homemade Seafood Casserole

### **Risotto de Legumes d'hiver et Beurre a l'ail**

Risotto of Winter Vegetables with Garlic Butter

### **Ballotine de Dinde Farci, Gravy au Romarin**

### **Pommes Sautées et Légumes**

Ballotine of Turkey with our own stuffing, rosemary gravy

Homemade sautées Potatoes and Vegetables

### **Entrecôte Grillée Sauce aux Poivre**

### **Frites et Légumes**

Grilled Sirloin Steak with Black Peppercorn Sauce, Chips

and Vegetables

### **Pressé de Canard Confit sauce Mirroir**

Pulled Confit of Duck, Mashed Potatoes with a Red wine

Sauce

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### **Trio de Fromages**

Trio of Cheese served with Biscuits

### **Coupe de Sorbets**

Mixed Sorbets (Passion Fruit Raspberry and Blackcurrant )

### **Crème Brûlée aux Bailey's**

Bailey's Flavoured Crème Brûlée

### **Moelleux au Chocolat**

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