

# Noël avec nous

## CHRISTMAS DAY MENU

Please choose one of the following from each course

### ON ARRIVAL

selection of olives, fresh bread board (V)

### STARTERS

**MUSHROOM AND CHESTNUT SOUP** (V)(VE)(GF)  
served with baguette

**CHICKEN LIVER PÂTÉ** (GF)  
with cornichons, served with sliced baguette

**PRAWN COCKTAIL** (GF)  
North Atlantic prawns, served on a bed of gem lettuce, with Mary rose sauce and lemon

**BEETROOT TART** (V)(VE)  
with lightly dressed rocket and toasted pumpkin seeds

**CALAMARI**  
lightly dusted squid with a lemon and garlic mayonnaise

### MAINS

**PORK BELLY** (GF)  
slow-roasted Pork belly served with roast potatoes, bramley apple sauce, thyme jus and seasonal vegetables

**ROAST BEEF**  
Roast Rib of beef served pink with yorkshire puddings, roast potatoes, seasonal vegetables, gravy and horseradish sauce

**ROAST TURKEY**  
Roast Breast of Turkey served with pigs in blankets, stuffing, roast potatoes, seasonal vegetables, gravy and cranberry sauce

**SEABASS**  
pan-seared Sebass with buttered seasonal vegetables, Anna potatoes and a rich Béarnaise sauce

**CELERIAC STEAK** (V)(VE)(GF)  
roasted celeriac steak, served with onion, savoy cabbage, green beans, toasted hazelnuts and jus

**BEEF BOURGUIGNON** (GF)  
originating from provincial Burgundy - slow-cooked beef in red wine sauce with bacon lardons, pearl onions, carrots and chestnut mushrooms, served with herb-mashed potato

### DESSERT

**BAKED CHEESECAKE WITH MULLED FRUIT COMPOTE** (V)  
baked cheesecake topped with a mulled spiced berry compote

**LEMON TART** (V)(GF)  
with vanilla crème fraîche

**CHOCOLATE ORANGE FONDANT** (V)  
melt in the middle, served with orange ice cream

**CHRISTMAS PUDDING** (V)  
served with brandy sauce

### AFTER DINNER

a selection of delicious cheeses served with cranberry, mulled spiced chutney, black grapes, celery and baguette (GF)

### TO FINISH

tea, coffee, after dinner chocolates

(V) Suitable for vegetarians. (VE) Suitable for vegans. (GF) Gluten-free. (GF) Can be made gluten-free on request.

Full allergen menus available on our website or via the QR code on the left. If you suffer from nut or other allergies, please ask your server for more information. All of our dishes are prepared and cooked in kitchens where allergen ingredients (e.g. nuts, flour, etc.) are commonly used, and we therefore cannot guarantee our dishes will be free from traces of these products. Olives may contain stones. Chicken, fish and duck dishes may contain bones. All prices include VAT at the current rate. All weights provided are average weight before cooking.