



Christmas Menu 2018
£31.50 per person

Entrées

- Classic French Onion Soup
- Chilli, Garlic and Parsley Prawns with Spicy Aioli
- Goats Cheese Crottin, Roasted Beetroot Salad
- Ham Hock and Date Terrine, Tomato and Apple Chutney

Plats

- Pan Roasted Duck Breast, Orange and Cranberry Sauce, Stuffing, Garlic and Thyme Roasted Potatoes
- Fillet of Beef Medallions, pomme purée, Bourguignon sauce
- Butternut Squash, Leek and Rosemary Cassoulet
- Filleted Sea Bass, Parmentier Potatoes, Herb and Lemon Butter

Desserts

- Prune, Almond and Armagnac Tart, Lime Crème fraîche
- Crème Brûlée
- Coco Sticky Toffee Pudding, Crème Anglaise
- Chocolate Fondant, Sour Cherry Ice Cream

Terms

Non refundable and non transferable deposit of £10.00 per person due at the time of booking.

Our kitchen may contain traces of nuts and gluten. If you have an allergy or intolerance, please inform a member of our team who will assist you. Allergen information for this menu is available on request.

Prices include VAT at the current rate.