

12 years and under 29.50

## APÉRITIF

Glass of cordial **or** Bébécino  
with mini chorizos roasted in honey **GF**

## STARTERS

All served with complimentary freshly baked French bread and butter

Thin slices of French artisan  
rosette saucisson from the  
Provence region, with cornichons

Chicken and goose liver parfait  
with sourdough toast and spiced  
plum chutney **\***

Tomato and red pepper soup  
with basil crème fraîche **V GF**

Crispy goats' cheese bon bons,  
roasted beets, chicory, hazelnut  
praline and honey dressing **V**

Smoked salmon, fresh crab  
and lemon mayonnaise  
with artisan bread **\***

## MAINS

Served with honey roasted root vegetables, braised red cabbage,  
Brussels sprouts with Alsace bacon and duck fat roast potatoes

Roast turkey breast with pork,  
chestnut and apricot stuffing,  
pigs in blanket, bread sauce and  
red wine jus

Ricotta, spinach and hazelnut  
boules baked in a rich tomato and  
béchamel sauce **V**

Scottish pasture-fed 21  
day-aged sirloin steak with  
a classic Café de Paris butter  
**or** green peppercorn and brandy  
sauce, dressed leaves and  
pommes frites only

Roasted hake fillet, seared  
scallops and shellfish bisque **GF**

Roasted root vegetable,  
chickpea and apricot tagine  
with couscous tabbouleh and  
mint yogurt dressing **V**

## SIDES

Lightly toasted  
gluten-free bread served  
with French butter  
0.95 **V GF**

Cauliflower  
gratin 3.25 **V GF**

French beans  
with toasted  
almond flakes  
3.25 **V GF**

Duck fat roast  
potatoes 3.50 **GF**

Dauphinoise  
potatoes  
3.50 **V GF**

Pommes frites  
2.95 **V GF**

Brussels sprouts  
with Alsace bacon  
3.25 **GF**

Braised red  
cabbage 3.25 **V GF**

## DESSERTS & CHEESE

The perfect finish to your meal

Christmas pudding  
with brandy butter **V**

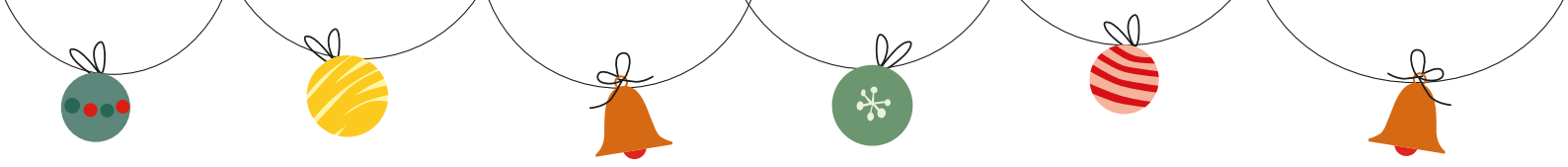
Classic vanilla crème brûlée  
topped with raspberries **V GF**

Rich flourless Chocolate cake  
with vanilla ice cream **V GF**

Sticky toffee pudding  
with vanilla ice cream **V**

Rustic French cheese board  
served with biscuits, celery and  
red onion confiture **\***

Selection of ice creams  
and sorbets **V \***



# JOYEUX — TUES — NOËL — 25 DEC —

## Children's Christmas Day Lunch Menu

### Dietary information

✓ These dishes are suitable for vegetarians. Ⓜ These dishes are suitable for a gluten-free diet. Please advise your server. ⊕ These dishes can be made suitable for a gluten-free diet, please ensure you clearly advise your server that you require a gluten-free option. We can provide a detailed list of all allergens used in our kitchen on request. If you do have an allergy please alert your server.

Nuts, nut oils and derivatives are used in our kitchen and some of our dishes may contain bones. The ingredients used in all of our dishes may vary occasionally subject to availability.

There is a 10% discretionary service charge for all tables of six or more.

Christmas 2018

