



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**

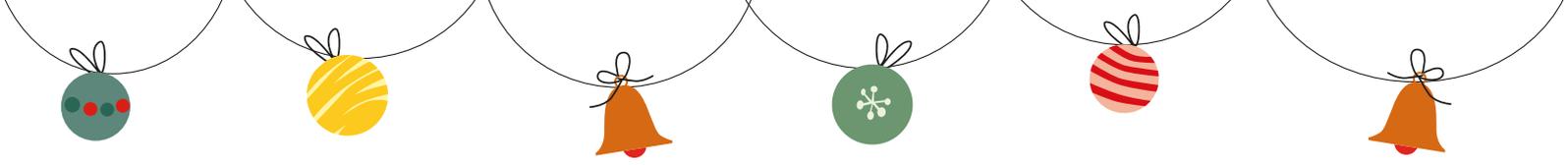
Classic vanilla crème brûlée
topped with raspberries **V GF**

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

