

Children's menu 12 years and under 29.50

APPETISERS

Enjoy a selection of appetisers to share

Mini chorizos
roasted in honey ^{GF}

Mixed marinated
Provençal olives ^{V GF}

Houmous and
sourdough croûtes ^{V *}

STARTERS

All served with complimentary freshly baked French bread and butter

Pan-seared scallops with
Alsace bacon and hazelnut butter

French onion soup with
a toasted Gruyère croûton ^{*}

Smoked salmon, fresh crab
and lemon mayonnaise
with artisan bread ^{*}

Chicken and goose liver parfait
with sourdough toast and spiced
plum chutney ^{*}

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

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

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}

Duck leg confit with a cassoulet of
Toulouse sausage, smoked bacon,
flageolet beans and plum tomatoes

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

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}

French beans
with toasted
almond flakes
3.25 ^{V GF}

Dauphinoise
potatoes
3.50 ^{V GF}

Brussels sprouts
with Alsace bacon
3.25 ^{GF}

Cauliflower
gratin 3.25 ^{V GF}

Duck fat roast
potatoes 3.50 ^{GF}

Pommes frites
2.95 ^{V 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}

Rustic French cheese board
served with biscuits, celery and
red onion confiture ^{*}

Clementine tart with crème
Chantilly, spiced vanilla syrup
and flaked almonds ^V

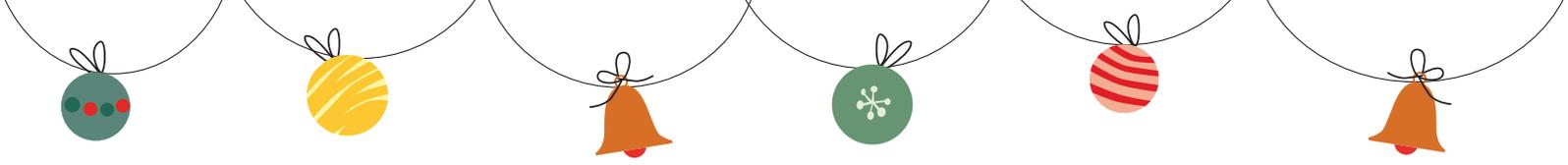
Rich flourless Chocolate cake
with vanilla ice cream ^{V GF}

Selection of ice creams
and sorbets ^{V *}

Sticky toffee pudding
with vanilla ice cream ^V

COFFEE & MACAROONS

Coffee of your choice and French macaroons



JOYEUX NOËL

TUES

25 DEC

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 have a separate children's menu available on Christmas Day for £29.50. 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

