



APÉRITIFS & APPETISERS

Kir Royal
125ml 4.50

Hendrick's Gin 25ml
and Fever-Tree Tonic
6.25

Red pepper and
anchovy tapenade
with artisan bread
3.50 *

Mini chorizos roasted
in honey 3.95 GF

Houmous with
sourdough croûtes
2.95 V *

Mixed marinated
Provençal olives
2.95 V GF

Whole roasted garlic bulb,
artisan bread, olive oil and
balsamic vinegar 3.95 V *

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

STARTERS

All served with complimentary freshly baked French bread and butter

Deep-fried Brie in a
crisp rosemary crumb,
with dressed leaves and a
lightly spiced pear chutney V

Salad of lightly curried
crab meat, plum tomatoes and
dressed leaves GF

Tomato and red pepper soup
with basil crème fraîche V GF

Chicken liver parfait with sourdough
toast and red onion confiture *

Confit of poached and oak-smoked
Scottish salmon with blini, lemon
and capers *

Toasted sourdough
and fricassée of mushrooms
with (or without V)
Alsace bacon *

Whipped goats' cheese
with marinated peppers on
toasted artisan bread *

MAINS

Served with today's selection of complimentary potatoes and seasonal vegetables.
Steak is served with pommes frites and dressed leaves

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

Roasted cod fillet wrapped in
bayonne ham with creamed spinach
and a herb beurre blanc GF

Pan-fried chicken breast in a classic
red wine, mushroom and concassé
tomato chasseur sauce GF

Slow braised beef with shallots,
red wine, mushrooms and bacon GF

Pan-fried Scottish pasture-fed
21 day-aged rump steak with
green peppercorn and brandy
sauce or roasted garlic and
parsley butter GF

Warm tartlet of butternut squash,
spinach, Le Saint Mont des Alpes
cheese and caramelised onion with
a chive beurre blanc V

Slow-cooked marinated medallions
of pork with honey and grain
mustard glaze, Morteau sausage,
caramelised apples and
Dijon beurre blanc

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

SIDES

Roasted field
mushrooms
with garlic
3.25 V GF

Cauliflower
gratin 3.25 V GF

French beans
with toasted
almond flakes
3.25 V GF

House salad
3.25 V 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

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

Passion fruit posset
topped with an almond
crumble crunch V *

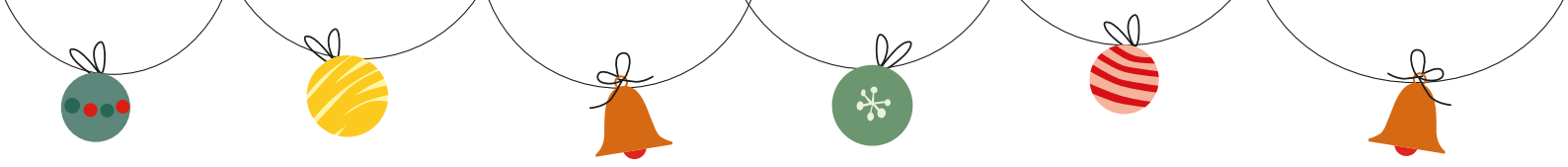
Classic vanilla crème brûlée V GF

Chocolate brownie with warm
pouring chocolate sauce and salted
caramel ice cream V

Sticky toffee pudding
with vanilla ice cream V

Selection of ice creams
and sorbets V *

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



JOYEUX NOËL

29 NOV

30 DEC

Christmas Party Dinner 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 or we are happy to charge 50% less for smaller portions of selected dishes on our menus. 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

