



## 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

Houmous with  
sourdough croûtes  
2.95

Mixed marinated  
Provençal olives  
2.95

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

Lightly toasted gluten-free  
bread served with French  
butter 0.95

## 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 plum chutney

Tomato and red pepper soup  
with basil crème fraîche

Chicken liver parfait with sourdough  
toast and red onion confiture

Whipped goats' cheese  
with marinated peppers on  
toasted artisan bread

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

## 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

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

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

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

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

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

## SIDES

Roasted field  
mushrooms  
with garlic  
3.25

Cauliflower  
gratin 3.25

French beans  
with toasted  
almond flakes  
3.25

House salad  
3.25

Dauphinoise  
potatoes  
3.50

Pommes frites  
2.95

Brussels sprouts  
with Alsace bacon  
3.25

Braised red  
cabbage 3.25

## DESSERTS & CHEESE

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

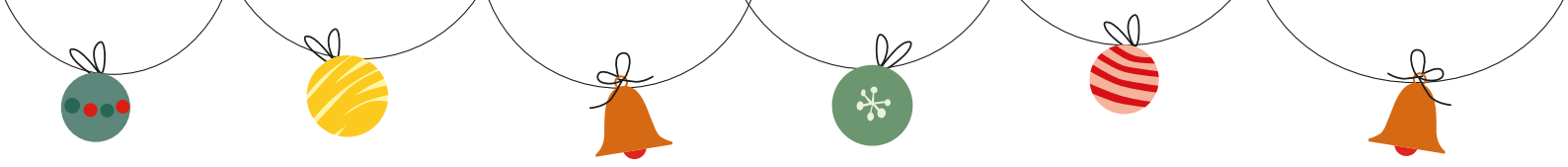
Passion fruit posset  
topped with an almond  
crumble crunch

Classic vanilla  
crème brûlée

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

Selection of ice creams  
and sorbets

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



# JOYEUX NOËL

29 NOV

30 DEC

## Christmas Early Evening Prix Fixe 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

