

Richoux

FESTIVE MENU

£55 per person

FOR THE TABLE

GOUGÈRES

Comté Cheese

STARTER

CHOOSE ONE

BEEF TARTARE

Diced Longhorn Beef rump,
Classic Accoutrement, Egg Yolk

SALMON RILLETTE

Smoked & Mi-cuit Salmon,
Crème Fraîche, Lemon Zest

ENDIVE SALAD

Endive & radicchio Leaves, Roquefort Cheese, Candied
Walnuts, Thyme & Honey Vinaigrette (v)

FRENCH ONION SOUP

Caramelised Onion Broth, Toasted Sourdough,
Gruyère Cheese (v)

MAIN COURSE

CHOOSE ONE

FILET DE SAUMON

Loch Duart Salmon Fillet, Fennel & Shallot Confit,
New Potatoes, Lemon Herb Hollandaise

NORFOLK

TURKEY BALLONTINE

Traditional Trimmings

MUSHROOM RIGATONI

Ceps, Madeira Crème, Thyme Pangrattato (v)

STEAK FRITES

Onglet Steak, Choice of Sauce, French Fries

DESSERT

CHOOSE ONE

PROFITEROLES

Tonka Bean Chantilly, Chocolate & Coffee Sauce

FRAISIER CAKE

Genoise Sponge, Cream, Strawberries

CHOCOLATE OPERA CAKE

Almond Sponge, Coffee, Chocolate Ganache

CHOCOLATE MOUSSE

Hazlenut Praline, Arbequina Olive Oil

ADD

375ML CARAFE OF WHITE OR RED WINE +17PP

Maison Belanger



Many of our dishes can be substituted to your allergen requirements -
please ensure you advise your waiter before ordering

V VEGETARIAN VE VEGAN

A DISCRETIONARY CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL