

Chez Lindsay

Menu de Noël 2025

Served from 5pm Daily

2 courses 38.5

3 courses 49.5

add a glass of sparkling wine for 5

Corbeille de Pain et Beurre

Soupe de Sage et Celeri

Celeriac and Sage soup with cep powder and truffle oil

Gravadlax de Saumon Fumé

Smoked salmon gravadlax served with herb cream cheese, cornichons and toasted sourdough rustic bread

Pate en croute de pintade et morilles

Guinea fowl & Morel mushrooms terrine with onion marmalade and balsamic glaze.

Saint-Jacques Poêlées

Pan fried scallop seved with cauliflower puree, capers and raisins beurre noisette.



Filet de Cabillaud

Herb crusted cod, braised fennel , saute spinach, gratin dauphinois and saffron butter

Paupiette de Dinde

Sage and onion stuffing filled Turkey parcel seved with christmas vegetable, new potatoes and jus

Entrecôte de Boeuf

Traditional steak frites seved with french fries, mix salad and peppercorn sauce

Grilled Aubergine

Grilled Aubergine served with ratatouille, roasted new potatoes, basil pesto



Assiette de Fromages

Selection of cheeses with walnuts, grapes and freshly baked baguette

Bûche de Noël

Traditional French chocolate log seved with crème anglaise

Pudding de Noël

Christmas pudding served with Brandy sauce

A discretionary optional gratuity of 12.5% will be added to your bill

Joyeux Noël

We wish you a Merry Christmas