



Christmas Menu 2019

3 Courses £49

Soupe de Céleri-Rave à la Truffe

Celeriac Soup scented with Truffle

or

Pithivier d'Oie Confit, Jus aux Airelles et Porto

Confit Goose baked in Puff Pastry, Port and Cranberry Jus

or

Cocktail de Crevettes Mary Rose

Prawn and Shrimp Cocktail, Mary Rose Sauce

or

Saumon d'Ecosse Fumé, Garniture Traditionnelle

Scottish Smoked Salmon, Traditional Garnish

Légumes provençaux habillés en choux et cuits en croute

Mediterranean vegetables wrapped in savoy cabbage baked in puff pastry, mushroom sauce

or

Bouche d'Agneau Persillé, Pommes Dauphinoise, Jus au Romarin

Rump of Lamb with a Parsley Crust, Dauphinoise Potato, Green Beans, Rosemary Sauce

or

Roti de Poitrine de Dinde de Norfolk Traditionnelle

Roasted Norfolk Turkey Stuffed with the Leg and Morel Mushrooms, Traditional Garnish, Jus

or

Risotto au Homard et St Jacques

Lobster Bisque and Scallop Risotto

Torte au chocolat Noir, Sauce aux Cerises

Dark Chocolate Torte, Cherry Sauce

or

Mousse au Citron

Lemon Mousse

or

Pudding de Noël Traditionnel, Crème Anglaise Parfumé au Cognac

Traditional Christmas pudding, Brandy custard

or

Sélection de Fromages

Cheese Selection of Fourme d'Ambert and Brie de Meaux, Christmas Spice Compote

Café et Chocolat

Coffee and Chocolates