



THIS NOËL COME WITH ME

Bonnes fêtes!

NOW BOOKING
FOR CHRISTMAS

VINS

NOS FAVORIS

A handpicked selection of wines that best complement our Christmas dishes...

BIEN

WHITE: CHARDONNAY. HAMILTON HEIGHTS VE

South Eastern Australia, Australia.....31.75

ROSÉ: PINOT GRIGIO ROSÉ . SAN ANTINI VE

Sicily, Italy.....31.75

RED: MERLOT. LE TUFFEAU VE

Languedoc, France.....33.95

TRÈS BIEN

WHITE: SAUVIGNON BLANC. TURNING HEADS VE

Marlborough, New Zealand.....39.50

ROSÉ: PIQUEPOUL ROSÉ. VIGNOBLES FONCALIEU VE

Languedoc, France.....39.25

RED: MALBEC. BOCA DEL RIO VE

Mendoza, Argentina.....40.50

EXCELLENT

WHITE: GAVI. AURELINA VE

Piedmont, Italy.....45.50

ROSÉ: M DE MINUTY V

Côtes de Provence, France.....48.00

RED: RIOJA RESERVA. AZABACHE VE

Rioja, Spain.....52.00

SAVE WHEN YOU PRE-ORDER

Enjoy **6 BOTTLES FOR THE PRICE OF 5** from the same wine tier in our favourites selection and get the cheapest wine free.

Enjoy **10.00 OFF LANSON PÈRE ET FILS** (usual price **61.95**)
Or **20.00 OFF LANSON LE ROSÉ** (usual price **81.95**)



V Vegetarian VE Vegan |
For allergen and nutritional
information please scan QR code

CHRISTMAS PARTY

3 COURSES for 46.50 per person

We are also open New Year's Eve. Please visit our website for more information and to book

ENTRÉE

VELOUTÉ DE TOPINAMBOURS VE

Jerusalem artichoke soup, hazelnut & chive oil

TERRINE "GRAND-MÈRE"

Coarse pork pate, pickled red cabbage, garlic crouton

TRUITE GRILLÉE

Grilled trout, cauliflower puree, curried cauliflower, mango chutney

FONDANT AU CÉLERI-RAVE VE

Celeriac fondant, celeriac & mustard remoulade, walnut dressing

PLAT

BOEUF LYONNAISE

Slow-cooked beef, horseradish mash, braised pearl onions, bacon crisp

MAGRET DE CANARD

Pan-fried Gressingham duck breast, Dauphinoise potato, green beans, poached blackberries, blackberry sauce

DINDE RÔTIE

Traditional woodland-raised roast turkey, chestnut stuffing, rissole potatoes, Brussels sprouts & almond, bread sauce, port gravy

CABILLAUD RÔTI

Roast cod fillet, chorizo & butterbean stew

FRICASSÉE DE CHAMPIGNONS SAUVAGES VE

Pan-fried wild mushrooms, herbed dumplings

DESSERT

PAIN PERDU AUX CLÉMENTINES V

Clementine bread & butter pudding, brandy sauce

CRÈME BRÛLÉE V

Creamy vanilla custard, caramelised sugar topping

CHOCOLAT PRALINÉ FEUILLETINE V

Layered chocolate sponge, mousse, praline, chocolate glaze, Griottine cherries

POMME AU FOUR VE

Baked apple, Cointreau sauce

