

3 COURSE FESTIVE DINNER £34.95^{PP}

Fridays from £36.95



LA TERRINE du Chef

Home-made coarse pâté with spiced pear chutney and served with toasted pain de campagne

LE VELOUTE (V) de panais

Cream of parsnip soup with acacia honey and toasted almonds served with crusty bread

L'ARTICHAUT (V) grillé

A half chargrilled globe artichoke served with a warm pommery mustard vinaigrette

LA SALADE (V) de fromage

Warm goats' cheese, baby salad leaves, salt-roasted baby beetroot, pomegranate, toasted pine nuts, pumpkin seeds, Belgian endive and a citrus vinaigrette

LES GAMBAS flambées

Chilli and coriander king prawns flambéed in Calvados and served with a beurre blanc and drizzle of paprika oil



LA DINDE DE NOEL farcie en ballotine

Turkey ballotine stuffed with pancetta, sausage meat and chestnuts, served with all the trimmings and a rich red wine jus

LE FAUX FILLET avec sauce au poivre

8oz prime Scottish sirloin served with skinny fries, grilled garlic field mushroom, cherry vine tomatoes and a green peppercorn sauce

LE SAUMON grillé d'Ecosse

Grilled Scottish salmon fillet served with a fricassee of white and broad beans, creamy mashed potato and a sage butter sauce

LE DEMI POULET Provençal

Half roasted Provençal style chicken served with goose fat roast potatoes, honey roasted vegetables and jus de rôti

LES GNOCCHIS (V)

à la betterave et fromage

Sautéed beetroot and goats' cheese stuffed gnocchi with broad beans and spinach in a rich tomato sauce topped with fresh rocket

LE CASSOULET au confit de canard

Slow cooked duck leg confit with creamy mashed potato, served with a smoked pancetta, Toulouse sausage and bean cassoulet and an acacia honey, nutmeg and star anise scented jus

L'ORGE PERLE (V) printanier

A ragout of pearl barley cooked with white wine, shallots, garlic, butternut squash, spinach and sun-blushed tomato, finished off with a drizzle of mint oil and topped with crispy leeks



LA CREME BRULEE à la vanilla

Madagascan vanilla crème brûlée served with a crisp shortbread

LE GATEAU de fromage

A white chocolate and sweet pear liqueur cheesecake served with a berry compote

LE PUDDING Atlantic

A rich sticky date pudding, served warm with salted caramel sauce and vanilla ice cream

LE POSSET au citron vert

A chilled lime posset with strawberries and petits sables biscuits