



CHRISTMAS MENU

Saumon Fume

Loch Fyne Scottish smoked salmon with soda bread and cucumber compote
ou

Rillettes de Canard Coarse

Duck pate with Bramley apple and raisin chutney
ou

Assiette de Burrata et Chacuterie

Burrata , Parma ham, rocket, cherry tomato, glazed walnut & balsamic dressing
ou

Salade Frisee au Chevre Fort, Tomate et Basilic (V)

Melted Goats cheese on crostini, salad, sun-dried tomato, walnut, apple & basil dressing
ou

Gambas Flambee

King prawns with Pernod, garlic and shallots

Dinde Roti

Traditional Roast Turkey with all the Trimmings
ou

Risotto Fruits de Mer – (V)

Creamy shellfish risotto
ou

Cotes de Porc

Best English pork chops with mustard mash
ou

Loup de Mer

Pan fried Sea Bass with spinach in lemon butter sauce
ou

Gnocchi (V)

Stuffed gnocchi with pesto & butternut squash veloute on a bed of mixed leaf salad
ou

Fillet de Boeuf Frites (£5 supp)

Sirloin Steak with chips and peppercorn sauce

Trio des Sorbets

ou

Tart au Framboise

Fresh raspberry tart with vanilla ice cream
ou

Christmas Pudding

with brandy sauce
ou

Selection des Fromages

Seasonal English & French cheese board

Price £29.95 for all 3 courses



New Years Eve Menu

Soupe d'Homnard

Lobster soup with cream and cognac

OU

Foie Gras au Torchon

Duck liver terrine with soda bread toast and apple chutney

OU

Salade Fume a la compote de Concombre

Loch Fyne whiskey barrel smoked salmon with finely chopped cucumber and dill

OU

Salade de Chevre Chaud (V)

Melted goats cheese on crostini with apple & walnut salad

Filet de Boeuf

English fillet beef with truffles

OU

Filet de loup

Poached sea bass with fennel

OU

Gnocchi (V)

Sun-dried tomato stuffed gnocchi with butternut squash veloute and pesto

Apple & Blackberry Crumble with crème anglaise

OU

Trio des Sorbets

OU

Fondant au Chocolat

Liquid centred chocolate cup cake with vanilla ice cream

OU

Selection des Fromages

Seasonal English & French cheese board

£55 per head including glass of Champagne