

Christmas Menu 2017

Two courses £18.95
Three courses £22.95

Potage cressonnière à la crème

Watercress soup finished with double cream

Salade de chèvre aux poivrons caramélisés

Grilled goats cheese crouton with caramelised red peppers and pesto dressing

Pâté de maison

A smooth duck liver parfait with beetroot and onion marmalade

Tartlette aux champignons sauvages

Wild mushroom tartlette with hollandaise sauce

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Dinde rôtie

Roast Suffolk turkey with herb and onion stuffing, Cumberland sausage, parmentier potatoes, seasonal vegetables and red wine jus

Filet de saumon en croûte feuilletées, sauce à l'aneth

Fillet of salmon baked in puff pastry with dill sauce and garden vegetables

Saute de boeuf bourguignon

A rich beef casserole cooked with red wine, lardons, mushrooms and pearl onions, served on creamy mashed potatoes

Risotto à la citrouille

Pumpkin risotto with parmesan, finished with butter and topped with green salad

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Crème brûlée

Flavoured with rum and vanilla

Pudding de Noël

Christmas pudding with brandy crème anglaise

Wedge of brie cheese with biscuits and grapes

Tarte tatin

Warm caramelised apple tart and ice cream

If you have any intolerances or specific dietary requirements then please ask a member of the team to talk you through the options.

An optional 12.5% service charge will be added to the bill.