

# FRENCH KITCHEN

## Christmas Menu 2018

Two courses £18.95

Three courses £22.95

### Potage cressonnière à la crème

Watercress soup finished with double cream

### Salade de crevettes à l'avocat

Prawn and avocado salad, Marie rose dressing

### Pâté Maison

A smooth duck liver parfait with beetroot and onion marmalade

### Champignons sauvage en croute

Wild mushrooms on grilled sourdough crouton

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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

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