

Menu de Noël 2015 £24.95pp

£24.95 for 3 Courses Meal, available from the 1st of December 2015

Les Entrée

Soupe a l'Oignon Gratinée (v)

Classic French onion soup topped with melted Gruyere cheese & croutons

Cocktail de Crevettes

Prawn cocktail, Fresh cooked prawns topped with mary rose sauce & caviar

Croquette De Crabe

Crab cakes served with Salad & a freshly home made lemon mayonnaise.

Champignons À L'Ail (v)

Sautéed bottom mushrooms in garlic, Roquefort cheese, white wine and crème, topped with herby croutons.

Fondue de Brie

Wedges of baked Brie with ripe melon served with mixed berries compote

Cognac Pâté

Home made smooth chicken liver pate served with French bread.

Les Plats Principaux

Turkey Roulade

Butterflied Turkey breast stuffed with walnuts & Apricots stuffing, wrapped in Pancetta bacon, served in Turkey jus with dauphinoise potatoes & mixed vegetables

Porc à la Normande

Sautéed pork tenderloin medallions with apple, Cognac in a creamy sauce served
With dauphinoise potatoes or mash.

Boeuf Bourguignon

Beef braised in red wine and beef broth, flavored with garlic, onions and mushroom, served with
Potatoes of the day.

Tuna Provencal

Seared Tuna steak on a bed of tomatoes, garlic, grilled courgette, black olives served with dauphinoise
potatoes & mixed vegetables.

Vegetables Ragout (v)

Grilled layers of courgette, aubergine, peppers, onions, smothered in tomatoes & garlic, topped with
crème fresh mayonnaise, served with dauphinoise potatoes & salad.

Desserts

Selection of seasonal desserts.