

COGNAC

Christmas Day Menu

Les Entrées

Pâté De Campagne

Home-made chicken liver pate, infused with Cognac and served on toasted baguette & a pot of red currant jelly.

Salmon Mousse

Smoked salmon & a herby cream cheese, served with fennel salad & petite baguette.

Champignons à L'ail

Sautéed bottom mushrooms in garlic, white wine & cream. Topped with herby croutons.

Salad Saint Jean

Seasonal green vegetables, gently cooked & tossed in a tangy mayonnaise with soft, crushed boiled eggs, crispy cornichons & fresh tarragon. Topped with pickled dill.

Les Plats Principaux

Poitrine De Dinde Farcie

Butterflied turkey breast with a walnut & apricot stuffing, wrapped in pancetta bacon, served in turkey jus & cranberry sauce.

Fillet Mignon De Porc Parisiens

Tenderised pork fillet, wrapped in smoked pancetta and stuffed with herbs & blue cheese. Served on a bed of cauliflower puree.

Magret de Canard à la Crème

Pan-fried, roasted duck breast served with wild mushrooms, a pickled, pink peppercorn sauce & drizzled with truffle oil.

Mirrou à la Florentine

Silver cod loin nestled on a bed of spinach, topped in a creamy Mornay sauce.

Poulet à la Marseillaise

Sautéed chicken breast, bell peppers, chilli & sun-blushed tomatoes. Served with a smoked garlic, white wine, lemon & purple basil sauce.

Tomates Farcies Au Boursin

Stuffed beef tomato, with herby Boursin cheese, topped with a tomato & vermouth veloute sauce.

All main meals are served with potatoes of the day & mixed vegetables

Desserts

A selection of French desserts

£59.95

Including a glass of Kir on arrival

PLEASE NOTE: £10 deposit per person is required

Please inform a member of staff when booking your table if you or anyone in your party has any allergies.

COGNAC

Menu du Noël

Les Entrées

Pâté De Campagne

Home-made chicken liver pate, infused with Cognac and served on toasted baguette & a pot of red currant jelly.

Salmon Mousse

Smoked salmon & a herby cream cheese, served with fennel salad & petite baguette.

Champignons à L'ail

Sautéed bottom mushrooms in garlic, white wine & cream. Topped with herby croutons.

Salad Saint Jean

Seasonal green vegetables, gently cooked & tossed in a tangy mayonnaise with soft, crushed boiled eggs, crispy cornichons & fresh tarragon. Topped with pickled dill.

Les Plats Principaux

Poitrine De Dinde Farcie

Butterflied turkey breast with a walnut & apricot stuffing, wrapped in pancetta bacon, served in turkey jus & cranberry sauce.

Fillet Mignon De Porc Parisiens

Tenderised pork fillet, wrapped in smoked pancetta and stuffed with herbs & blue cheese. Served on a bed of cauliflower puree.

Magret de Canard à la Crème

Pan-fried, roasted duck breast served with wild mushrooms, a pickled, pink peppercorn sauce & drizzled with truffle oil.

Mirrou à la Florentine

Silver cod loin nestled on a bed of spinach, topped in a creamy Mornay sauce.

Poulet à la Marseillaise

Sautéed chicken breast, bell peppers, chilli & sun-blushed tomatoes. Served with a smoked garlic, white wine, lemon & purple basil sauce.

Tomates Farcies Au Boursin

Stuffed beef tomato, with herby Boursin cheese, topped with a tomato & vermouth veloute sauce.

All main meals are served with potatoes of the day & mixed vegetables

Desserts

A selection of French desserts

£29.95

Including a glass of Kir on arrival

PLEASE NOTE: £10 deposit per person is required

Please inform a member of staff when booking your table if you or anyone in your party has any allergies.