



CHRISTMAS 2024

Available for lunch and dinner from 30th November to 31st December. Please note that this menu needs to be ordered 3 days in advance

STARTERS

Christmas Platter Denford smoked trout, duck sausage roll with cranberry sauce, pâté de campagne & cheese straws with celeriac remoulade, cornichons, baguette & butter

Soupe à l'oignon Proper French onion soup with Gruyère cheese croûtons

Soufflé aux trois fromages Three cheese soufflé

Assiette de saumon fumé Hand sliced Scottish smoked salmon

MAIN COURSES

Filet de chevreuil en croûte Roasted fillet of venison wrapped in puff pastry with a rich red wine gravy

Gratin de lotte et crevettes sauce Thermidor Tiger prawns & monkfish medallions in a rich crab Thermidor sauce

Coq au vin Parisienne Brasserie classic of corn fed chicken cooked in Burgundy wine with sautéed mushrooms & smoked bacon lardons

Porc Normande Pork fillet wrapped in Bayonne ham with a roasted apple & cider crème fraîche sauce

Crêpes aux champignons A light crepe filled with sautéed wild & cultivated mushrooms topped with Gruyère cheese

Main courses are served with gratin dauphinois (sliced layered potatoes with cream & garlic) & haricot vert (green beans)

Paupiette de dinde

Turkey paupiette (parcel) with sage & onion stuffing, cauliflower gratin, duck fat roast potatoes, Brussels sprouts with bacon, cranberry sauce & turkey gravy

PLEASE NOTE THAT TURKEY NEEDS TO BE ORDERED 72 HOURS IN ADVANCE

DESSERTS & CHEESE

Fromage Your choice of one piece of cheese from our selection with baguette

Soufflé de Noël Christmas pudding soufflé

Bûche de Noël Classic French chocolate log with whipped cream

Tarte Tatin Caramelised upside down apple tart

2 courses £27.50 / 3 courses £32.50

Please note that service charge is entirely at your discretion