

TRADITIONAL FRENCH RESTAURANT



Menu de Noël / Christmas Menu

Bread & Butter	£3.50
Marinated Mixed Olives	£4.25
Garlic Bread	£3.95
Garlic Bread with Cheese	£4.95

Christmas Day

2 Courses £48.95

3 Courses £56.95

Other Days

2 Courses £34.95

3 Courses £42.95

Starter

PÂTÉ DE FOIE DE VOLAILLE

Chicken liver pâté, orange chutney, crispy bread and salad.

RILLETTES DE SAUMON

Smoked and fresh salmon rilette, pickled cucumber and toasted baguette.

BRIE PANÉ FRIT

Breaded Brie with warm blackberry compote.

SALADE D'ARTICHAUTS (VEGAN)

Artichoke hearts, mixed pulses, fresh mint and olive oil dressing.

Mains

DINDE RÔTIE DE NOËL

Roast turkey, sage and onion stuffing, pigs in blankets, roast potatoes, honey-glazed carrots, Brussels sprouts and roast gravy.

JARRET D'AGNEAU BRAISÉ

Slow-braised lamb shank, creamy mashed potatoes, honey-glazed carrots and rosemary red-wine jus.

SOLE LIMANDE VÉRONIQUE

Pan-roasted lemon sole fillets, pommes duchesse, wilted spinach, seedless grapes, grilled shrimps and Véronique sauce.

RISOTTO TRUFFÉ AU CHAMPAGNE (VEGAN)

Champagne and truffled mushroom risotto, grilled broccoli, vegan parmesan and dairy-free cream.

Dessert

CHRISTMAS PUDDING, CRÈME AU COGNAC

Traditional Christmas pudding with warm brandy cream.

CRÈME BRÛLÉE À LA VANILLE

Classic vanilla crème brûlée.

CHEESECAKE BASQUE

Basque cheesecake with berry compote.

Huîtres/Oysters (Please pre-order with drinks)

HUÎTRES DE ROCHE (ROCK OYSTERS)

Half dozen or dozen oysters, served on ice with shallot vinegar.
½ Dozen £21.95 Dozen £38.95

HUÎTRES NATIVES (NATIVE OYSTERS)

Half dozen or dozen oysters, served on ice with shallot vinegar.
½ Dozen £21.95 Dozen £38.95

A discretionary 12.5% service charge will be added to your bill, which goes directly to our team.

Allergen & Service Information : Please inform your server of any allergies or intolerances before ordering. Not all ingredients are listed, and we cannot guarantee dishes are allergen-free. Details on the 14 legal allergens are available on request.