

YOUR MENU FOR
Christmas Day
75€ per person



WELCOME DRINK & CANAPÉS

Crémant de Bordeaux Fizz
Warm Comté gougère & Smoked trout rillette

AMUSE BOUCHE

Lime Cured Trout & Fennel
crème fraîche, cucumber & dill oil

STARTERS

Ham Hock Terrine with Agen Prunes
with pickled winter vegetables & mustard dressing
🍴 OR 🍴

Roasted Cauliflower Soup
Saint-Nectaire cream, chive oil

FROM THE SEA

Pan-Seared Scallops
celeriac & apple puree with a dash of balsamic

PALETTE CLEANSER

Gin & Lime Granita

MAIN COURSES

Roast Free Range Turkey Ballotine
sage stuffing, pommes anna, cranberry & Armagnac jus
🍴 OR 🍴

Roasted Sirloin of Beef
red wine jus, caramelised shallots, pommes anna, winter greens
🍴 OR 🍴

Seafood Mornay
scallops, prawns & hake in a light Parmesan cream, herb crumb
🍴 OR 🍴

Wild Mushroom Risotto (V)
aged Parmesan, white wine, truffle oil

DESSERTS

Vanilla Mille-Feuille
caramelised puff pastry, Madagascan vanilla crème garnished with berries & mint
🍴 OR 🍴

Poached Pear in Red Wine
Bordeaux spices, crème fraîche
🍴 OR 🍴

French Cheeseboard
Featuring fig, pear, silverskin onion & crusty bread
🍴 OR 🍴

Christmas Pudding
with warm brandy sauce

TO FINISH

Mince Pies, Clementines, Tea & Coffee