Menu de Noël

Three courses & a glass of fizz

Christmas **Cocktails**



Mulled Berry Spritz +11.00

Spiced red berry, raspberry, Lillet Rosé



Mulled Berry Cosmo +9.00

Non-alcoholic

Pentire Coastal blood orange apéritif, festive spices, cranberry

For the table

Small bites to share while you settle in

Comté Madeleines +4.95

Hot honey dip

Starters

Chicken Liver Parfait

Pink pepper butter, macerated figs, toasted sourdough baguette

Baked Christmas Tree 🗇

Chèvre goat's cheese, beetroot purée, walnuts, toasted seeded sourdough

King Prawns

Cooked in Café de Paris butter & cherry tomatoes, toasted brioche

Beetroot-Cured Smoked Salmon

Rainbow radishes, pickled ginger, horseradish cream, toasted seeded sourdough

Jerusalem Artichoke Soup <

Cabernet sauvignon pears, brioche croutons (option available)

Mains

Roast Turkey Ballotine

Stuffed and wrapped in bacon. Confit potatoes, apricot & mustard Chantenay carrots, hot honey pig in blanket, thyme jus

Sea Bream Velouté

Velvety lobster sauce, Brussels sprouts à la Française, tarragon potatoes

Roasted Miso Parsnips 🧇

Braised lentils, pomegranate, pistachio dukkah, spiced yoghurt, parsnip crisps

Chestnut & Sage Tartiflette 🗇

Sliced potatoes, caramelised onion, pulled Fable mushrooms, baked with a half Camembert. With a green salad

Steak Frites Deluxe (8oz)

Cut and prepared in the Côte butchery

Sirloin steak with Café de Paris butter, served with triple-cooked chips, Côte salt and a herb garnish

Recommended medium rare

+8.00 supplement

Sides

Can't decide? Choose three sides for 15.00

Côte Pigs in Blankets +5.95

Drizzled with a hot honey glaze

Miso-Glazed Parsnips \Leftrightarrow +5.95

Pomegranate and pistachio dukkah

Braised Red Cabbage \$\iins\$ +4.95

Pears, walnuts, golden raisins

Sprouts à la Française +5.95

Shredded, cooked with butter, smoked bacon and confit shallots

Crispy Confit Potatoes +4.95

With gravy mayo

(option available)

Desserts

Black Forest Financier



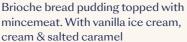
Warm chocolate & almond cake, sour cherry compote, Grand Marnier orange Chantilly

Christmas Pudding Nougat 💎 🐠



A frozen parfait filled with mixed fruit, almonds & brandy, with frosted redcurrants, set on a gingerbread crumb

Mince Pie Pain Perdu 💎



La Bûche Rouge 📀



Winter berry mousse log, blackcurrant confit, white chocolate shards, clementine anglaise

Chocolate Praline Tart <



Berry coulis and vanilla ice cream

Fancy another course?

Cheese Board

Finish your meal with a selection of artisanal French cheeses

With quince paste, grape chutney, sourdough baguette, charcoal & rye crackers

+9.954 cheeses +13.956 cheeses +17.508 cheeses



Enjoy a glass of Late Bottled Vintage Port with your cheese course +6.55

Digestif

The perfect after-dinner drinks



Gingerbread Martini +12.00

Courvoisier Cognac, gingerbread syrup, single-malt cream liqueur, espresso, gingerbread crumb



Gingerbread Hot Chocolate +5.95

Served in a teapot, infused with gingerbread, with a cup of whipped cream

Gluten-Free Menu Available 🐵 Vegan 💎 Vegetarian 🚸 Contains Alcohol