



Christmas Menu - £55

Terrine de gibier maison, chutney

Homemade game terrine with apple & raisin chutney

ou

Assiette de saumon fumé à la Russe

Smoked salmon plate with horseradish cream and caviar

ou

Crème de potimarron à la sauge

Butternut squash soup with fresh sage



Suprême d'oie rôtie, pomme Darphin, purée de coing

Roasted goose breast with crispy potato, quince purée and redcurrant

ou

Filet de dorade poêlé, étuvée d'oignons blancs aux olives noires

Pan fried sea bream filet, onions and black olives compote, saffron sauce

ou

Epeautre de Sault, fricassée de champignons sauvages

Creamy Pearl barley risotto, wild mushrooms fricassée



**Mousse au chocolat aux écorces d'oranges confites
et sorbet à l'orange et Cointreau**

*Chocolate mousse with candied orange peels
and orange Cointreau sorbet*

ou

Christmas pudding, canneberge & sauce Napoléon

Christmas pudding, cranberries & Napoléon sauce

ou

Assiette de fromages affinés

Selection of French cheeses

*An optional 12.5% service charge will be added to the bill and Value Added Tax is included in the price.
Please inform your server if you have any food allergies or special dietary needs.*



Christmas Menu - £70

Terrine de foie gras maison, compote de figes & pain grillé

Foie gras terrine with fig chutney, toasted sourdough

ou

Nage de coquilles Saint-Jacques et moules au saffran

Poached scallops and mussels with safran sauce

ou

Velouté de topinambour à l'huile de truffe

Artichoke velouté with truffle oil



Selle de venaison, laitue braisée aux marrons, sauce grand veneur

Saddle of venison with braised pork belly & lettuce, red currant sauce

ou

Filet de bar, fenouil braisé, sauce vin rouge à l'estragon

Seared fillet of bass with braised fennel and red wine and tarragon sauce

ou

**Croustillant de champignons sauvages, oeuf de canard poché,
sabayon a la noisette**

Puff pastry with sautéed wild mushrooms and a poached duck egg, hazelnuts sabayon



Assiette de fromages affinés du Maitre Beillevaire

Selected French cheeses from La Fromagerie Beillevaire



Bûche de Noël au chocolat, griottes à l'eau de vie

Traditional Christmas chocolat Bûche with morello cherries

ou

Mille-feuille de Gavotte à la vanille et sa glace vanille

Vanilla Millefeuille with vanilla ice cream

Coffee & mince pies

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Christmas Menu - £90

Ballotine d'aubergine, caviar aux topinambours à la truffe
Ballotine of Jerusalem artichokes, aubergine caviar and black truffle (V)



Terrine de foie gras maison, compote de figues, pain grillé
Foie gras terrine with a fig chutney and toast



Filet de rouget poêlé, légumes a la méridionale, sauce Pernod
Pan fried red mullet, confit tomato, black olives and pernod sauce



Filet de Bœuf Rossini
Rossini Beef filet with seared foie gras, spinach and truffle madeira jus



Assiette de fromages affinés du Maitre Beillevaire
Selected French cheeses from La Fromagerie Beillevaire



Soufflé chaud à la pistache & glace au chocolat
Pistachio soufflé with chocolate ice cream

Coffee & mince pies

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