



Festive Menu for Private Dining Room

Papiotte of smoked salmon 'Claudine' - £12.50

Boudin blanc with port sauce - £9.50

Fricassée of langoustines with stilton sauce - £16.00

Game terrine with pear chutney and artisan bread - £9.75

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Fillet of cod with shellfish risotto - £22.50

Baked fillet of salmon with crab crust, buttered salsify, chive butter sauce - £19.50

Loin of scottish venison with confit cabbage and sauce poivrade - £29.50

Traditional free range roast turkey with accompagnements - £22.50

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Yule log with vanilla cream - £7.50

Albert Roux christmas pudding with brandy sauce - £7.50

Selection of fine cheese from Jacques Vernier - £12.50

Fine apple tart with vanilla pod ice cream - £7.50

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Coffee and mini mince pies - £3.50



Festive Vegetarian Menu for Private Dining Room

Leek terrine with seasonal leaves - £12.50

Roasted parsnip soup with curry sabayon - £8.00

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Wild mushroom risotto with fresh parmesan - £15.00

Ravioli of artichokes, honey-roasted pumpkin purée - £15.00

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Coffee and maron glacé - £3.50

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One choice from each course is respectfully requested
for the whole of your Party