

Soupe rôti de potiron

Roast pumpkin soup with melted Gruyère crouton

Fricassé de champignons à l'ail et brioche

Mushroom sautéed and finished in a cream and garlic sauce with warm toasted brioche

Terrine de porc avec pruneaux et pistaches

Terrine of pork, prunes and pistachios with apple & cinnamon chutney and French bread

Crevettes en façon de Papillons

Butterflied king prawns grilled with garlic butter, with rocket and tomato salsa

Soufflé aux Fromages

Cheese soufflé on a salad rocket and marinated red peppers

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Dinde Rotie de Noël

Roast turkey with a caramelised onion, chestnut & sage stuffing with bacon wrapped chipolatas, sautéed Brussel sprouts and thyme jus

Confit de Canard

Duck confit with braised red cabbage and Stanley plum sauce

Loup de Mer au beurre blanc

Fillets of Sea Bass with French beans, Asparagus and a creamy lemon butter sauce

Navarian d'agneau et dauphinoise

Classic lamb and winter vegetable stew with creamy garlic potatoes

Feuilleté de Légumes d'Hiver

Puff pastry box filled with sautéed winter vegetables and asparagus in a cream, white wine and herb sauce

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Pudding de Noël

Sticky toffee and date pudding with Armagnac sauce and vanilla ice cream

Tarte Marquise au Chocolat

Rich chocolate tart served with a warm cherry sauce

Tarte aux pomme et raisins

Apple, sultana and Marsala pie with crème anglais

Vacherin Glacé

Raspberry sorbet and vanilla ice cream encased in crisp meringue and topped with red berries

Crème glaceés

A selection of ice cream served in a brandy snap basket