

# MENU DE NOËL



## GLUTEN FREE

3 COURSES - 34.95 PER PERSON

### STARTERS

#### PARSNIP SOUP <sup>VG</sup>

*Crumbled chestnuts, apple, parsley,  
white truffle oil, gluten free bread*

#### CONFIT DUCK TERRINE

*Wrapped in Bayonne ham, spiced plum  
chutney, parsley salad, gluten free bread*

#### BAKED CROTTIN <sup>V</sup>

*Goat's cheese from Centre Loire Valley  
Pickled pear, candied walnuts,  
golden raisins, watercress salad*

#### PRAWN GRATINÉE

*King prawns, white wine, garlic,  
rocket, chilli & tomato sauce*

### MAINS

#### GRILLED SEA BREAM

*Champagne velouté, braised fennel,  
tomato concasse, dill potatoes*

#### TURKEY PAUPIETTE

*British turkey breast with sage & apricot stuffing  
wrapped in streaky bacon, gratin dauphinois potato,  
carrots, braised red cabbage, tenderstem, thyme jus*

#### RIB EYE STEAK (10OZ)

*Grass-fed, 30 day aged Rib Eye.  
Served with frites, watercress & your choice of steak sauce  
(+3.5 supplement)*

#### JERUSALEM ARTICHOKE RISOTTO <sup>VG</sup>

*Champagne vinegar caramel, mixed mushrooms, parsley*

### DESSERTS

#### CHOCOLATE MOUSSE <sup>V</sup>

*Velvety dark chocolate mousse*

#### FROZEN BERRIES <sup>V</sup>

*Hot white chocolate & vanilla sauce*

#### WINTER SPICED CRÈME BRÛLÉE <sup>V</sup>

*Poached clementines, redcurrants*

We handle numerous allergens in our kitchens. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have a food allergy or intolerance, an allergy guide in relation to the 14 legally defined allergens will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge, correct, however is subject to change between the time of advance booking and the time of dining. Please check again with the team on arrival at the restaurant.

VEGAN <sup>VG</sup> VEGETARIAN <sup>V</sup>