

25th December 2014

JOUR DE NOËL MENU



MINCE PIES

79.50 PER PERSON

25.00 FOR CHILDREN UNDER 12. SMOKED SALMON, MAIN & DESSERT
FREE FOR UNDER 3 YEARS OLD

BRASSERIE BLANC

CHAMPAGNE BUCKS FIZZ

AMUSE BOUCHE OF PUMPKIN SOUP

creamed. KIRSCH & GRUYÈRE

LOBSTER SALAD

grilled. HOME-SMOKED SALMON

DUCK BREAST*

pan fried. LEG CONFIT, RÖSTI POTATOES

or

ROBERT CALDECOTT'S HOLLY FARM TURKEY*

roasted. BONED CHESTNUT STUFFED THIGH, BREAST, SLOW ROASTED
VEGETABLES, BREAD SAUCE, PORT GRAVY

**Mains served with risolet potatoes and buttered sprouts with almonds*

JALOUSIE

baked. SWEET MINCEMEAT, PUFF PASTRY, CREAM

or

MONT BLANC MERINGUE

baked. SWEET CHESTNUT, CRÈME CHANTILLY, VANILLA ICE CREAM

FROMAGE

selection of. TRADITIONAL, SEASONAL FRENCH OR BRITISH CHEESES,
SELECTED BY ERIC CHARIAUX OF THE PREMIER CHEESE COMPANY

COFFEE OR TEA AND MINCE PIES

Special vegetarian, gluten free and dairy free menus are available on request. Some of our dishes contain olive stones, fish bones, nuts & nut derivatives – our menu descriptions do not list all ingredients. A discretionary service charge of 12.5% applies to parties of six or more.

