

WINES *at* CHRISTMAS

Pre-order to guarantee availability.

Please ask for our wine list if you would like to pre-order selected bottles for your party. Our festive selection below features some of our favourite wines to help you with your choice.

CHAMPAGNE

LANSON PERE ET FILS BRUT (N.V.)



WHITE

GOOD: PICPOUL DE PINET

Languedoc-Rousillon (France)

BETTER: SAUVIGNON BLANC

Vidal Estate, Marlborough (New Zealand)

BEST: BOURGOGNE CHARDONNAY

Couvent des Jacobins, Louis Jadot, Côte d'Or (France)

RED

GOOD: RIOJA CRIANZA

Bodegas Corral, Don Jacobo (Spain)

BETTER: MALBEC

Salentein, Valle de Uco (Argentina)

BEST: BORDEAUX

Château Lyonnat, Lussac-Saint-Emilion (France)





DRIVING NOT DRINKING?

Buy a Coke and the second is on the house.

Please ask your server for details.



 Vegetarian dish.  Vegan dish. Special gluten free & dairy free menus are available. Some of our dishes contain nuts or nut derivatives. Our menu descriptions do not list all ingredients or allergens. If you are concerned about allergens please speak to your server. All major credit cards are accepted. VAT is included at the prevailing rate. Normal service charges will apply as advertised in your chosen brasserie.

Christmas Party Menu

Three courses 39.50



starters

SWEETCORN SOUP (V)

ancho chilli oil

TRADITIONAL PORK "TERRINE DE CAMPAGNE"

apple & pear chutney

POTTED BROWN SHRIMPS

nutmeg butter, toast

WINTER VEGETABLE FRITTER (ve)

spiced pumpkin purée

GRILLED SMOKED SCOTTISH SALMON

piccalilli soured vegetables, citrus crème fraîche dressing

mains

SLOW-COOKED BEEF CHEEK

red Thai sauce, coconut pilaf rice

DUCK CASSOULET

confit duck leg, chorizo, haricot beans, French herbs

FREE RANGE BRONZE ROAST TURKEY

chestnut stuffing, slow-roasted vegetables,

bread sauce, port gravy

SEARED HAKE FILLET

wilted kale, saffron & mussel sauce

WILD MUSHROOM & TRUFFLE RISOTTO (V) or (ve) on request

Risolee potatoes and buttered sprouts for the table

desserts

WINTER-SPICED BREAD & BUTTER PUDDING

brandy crème anglaise (V)

CHERRY, APPLE & ALMOND CRUMBLE

vanilla ice cream (ve)

CHOCOLATE & CITRUS ORANGE CUP

chocolate mousse, mascarpone & crumble (V)

RASPBERRY COUPE "CRANACHAN"

raspberries, toasted hazelnut granola & whisky cream (V)

COFFEE OR TEA & STOLLEN

cheese



(Instead of dessert 4.00 supplement or as an extra course 10.00)

SELECTION OF FRENCH CHEESES

& accompaniments