



Christmas Lunch Menu 2011

3 courses £19.95



Crème Du Barry (cream of cauliflower soup)(V)

Salmon tartare with lime and dill crème fraiche and a beetroot dressing

Chicken liver and foie gras parfait with garlic croutes and red onion marmalade

**Poached pear and blue cheese salad with toasted nuts and a honey
and mustard dressing (V)**

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**Pan roasted escalope of turkey with honey roast parsnips and carrots,  
cocotte potatoes, Savoy cabbage, and orange thyme stuffing**

**Minute steak of Welsh beef with mushrooms, fries and Béarnaise sauce**

**Pan fried fillet of salmon with chive mash, braised spinach and  
a beurre blanc sauce**

**Beetroot and goats cheese tart with a rocket and walnut dressing  
and balsamic dressing (V)**

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Traditional Christmas pudding with Cognac crème Anglaise

Dark chocolate truffle cake with Cointreau cream

Apple tart Tatin with caramel

Classic lemon tart with raspberry coulis

Assiette of French cheese



all prices will be subject to a 10% service charge