

Christmas

in France rhymes with foie gras, smoked salmon, shellfish, chestnuts, turkey, poultry, game, noble mushrooms, noble wines, and of course the traditional Bûche cake.

You will find these favourite festive flavours in our :



Evening Menus 2008

1 to 23 Dec 2007

Christmas Menu - Menu de Noël

Three Courses £19.50

- Bouchée de la Mer** puff pastry case filled with mussel meat, prawn and salmon in mushroom bechamel
Terrine de Chevreuil Maison chef's venison terrine served with shallot compote, fruit gelée, mixed salad and condiments
Escargots de Bourgogne six Burgundy snails with garlic and parsley butter served piping hot
Gratinée à l'Oignon traditional onion soup with croutons and Comté cheese, finished in the oven

- Poêlée de Légumes aux Pleurotes** cocktail of vegetables and oyster mushrooms, tossed in the pan, served with spiced sweet potato puree
Pavé de Dinde Roti turkey breast cooked to order with preserved fig and grilled almond sauce - gratin dauphinois and vegetable garnish
Civet de Sanglier casserole of wild boar braised in red wine with wild mushrooms - gratin dauphinois & vegetable garnish
Confit de Canard confit leg of duck with reduced stock and lightly garlicked jus - gratin dauphinois & vegetable garnish
Roulade de Saumon aux Poireaux salmon fillet and leek roulade with white wine and shallot sauce - gratin dauphinois & vegetable garnish

- Assiette de Fromages** plate of 3 unpasteurised French cheeses served with bread and mixed salad leaves
Bûche de Noël traditional French log shaped Christmas cake with praliné filling, served with Baileys sauce
Tartelette au Citron home made lemon tartlet served with red fruits coulis
Crème Brulée à la Vanille de Tahiti classic crème brulée with Tahiti vanilla pod, the best vanilla in the world
Parfait Chataigne Noisette home made chestnut and caramelised hazelnut ice cream served with chocolate sauce
Coupe Rhum Raisin rum and raisin ice cream with home whipped cream and red fruits coulis, served in sundae tulip

Festive Menu - Menu de Fêtes

Three Courses £24.50

- Tartare de Saumon** fresh diced salmon marinated in white wine, olive oil and lemon coulis, served with smoked salmon strips and salad leaves
Rilette de Lapin home made moist terrine of rabbit cooked in goose fat served with warm braised chicory and quince relish
Foie Gras Maison home made duck foie gras served with Corsican fig relish and walnut oil dressed salad
Mouclade Rochelaise gratin of mussels La Rochelle style, with creamy white wine and turmeric sauce

- Chevreuil aux Myrtilles** filet of venison with a soft red wine and blueberry sauce - pommes Dauphines & vegetable cocktail
Magret de Canard aux Framboises breast of duck with preserved raspberry sauce - pommes Dauphines & vegetable cocktail
Pintade à l'Armagnac fricassée of guinea fowl with Armagnac brandy and wild mushroom sauce - pommes Dauphines & vegetable cocktail
Filet de Turbot Hollandaise fillet of turbot with Hollandaise sauce - pommes Dauphines & vegetable cocktail

- Assiette de Fromages** plate of 3 unpasteurised French cheeses served with bread and mixed salad leaves
Bûche de Noël traditional French log shaped Christmas cake with praliné filling, served with Baileys sauce
Tartelette au Citron home made lemon tartlet served with red fruits coulis
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Coupe Rhum Raisin rum and raisin ice cream with home whipped cream and red fruits coulis, served in sundae tulip

Pre-Theatre Plat du Jour

(dont Omelette aux Pleurotes)

dish of the day (of which Omelette with Oyster Mushrooms) served with appropriate garnish

Dessert du Jour

dessert of the day

Served before 7pm Tuesday to Friday not Saturdays

Two Courses £9.50

For Parties of 10 and more please note:

- * we require the food pre-ordered, to ensure prompt service and availability of dishes. We need to have the order 48 hours before the time of the party
- *

diner's name / starter / main / dessert

 is the ideal format so we can write individual cards, to be placed on the table as reminders, thus making the service as smooth as possible.
- * the booking is firm as soon as we are in receipt of a deposit of £5 per person

For Parties of 6 and more please note:

a 10% service charge will appear on your bill

Starters

Gratinée à l'Oignon traditional onion soup flavoured with white wine, with croutons and Comté cheese, finished in the oven	£4.50
Terrine de Chevreuil Maison chef's venison terrine served with shallot compote and red fruit gelée, mixed salad and condiments	£4.50
Escargots de Bourgogne six Burgundy snails with garlic and parsley butter served piping hot	£5.00
Bouchée de la Mer puff pastry case filled with mussel meat, prawn and salmon in mushroom béchamel	£5.90
Mouclade Rochelaise gratin of mussels La Rochelle style, with creamy white wine and turmeric sauce	£6.50
Tartare de Saumon fresh diced salmon marinated in white wine, olive oil and lemon coulis, served with smoked salmon strips and salad leaves	£6.90
Rillettes de Lapin home made moist terrine of rabbit cooked in goose fat served with warm braised chicory and quince relish	£6.90
Foie Gras Maison home made duck foie gras served with Corsican fig relish and walnut oil dressed salad	£7.95
St Jacques et Rouget king scallops and red mullet fillet seared in the pan, and finished with wheat beer and crème fraîche	£7.95
Duo de Foie Gras home made duck foie gras and pan fried fresh foie gras served with Corsican fig relish and walnut oil dressed salad	£12.00

Fish and Vegetarian

Roulade de Saumon aux Poireaux salmon fillet and leek roulade with white wine and shallot sauce - gratin dauphinois & vegetable garnish	£14.00
Filet de Turbot Hollandaise fillet of turbot with Hollandaise sauce - pommes Dauphines & vegetable cocktail	£17.50
Poêlée de Légumes aux Pleurotes cocktail of vegetables and oyster mushrooms, tossed in the pan, served with spiced sweet potato puree	£11.00

Meat and Game

Pavé de Dinde Roti turkey breast cooked to order with preserved fig and grilled almond sauce - gratin dauphinois and vegetable garnish	£12.50
Civet de Sanglier casserole of wild boar braised in red wine wild mushrooms - gratin dauphinois & vegetable garnish	£13.50
Magret de Canard aux Framboises breast of duck with preserved raspberry sauce - pommes Dauphines & vegetable cocktail	£14.50
Chevreuil aux Myrtilles fillet of venison with a soft red wine and blueberry sauce - pommes Dauphines & vegetable cocktail	£15.00
Pigeon aux Ardes breast of wood pigeon cooked rare with bittersweet sauce of cranberry, honey and St Raphaël wine - pommes Dauphines & vegetable cocktail	£16.00
Entrecôte Crème de Cèpes rib eye of beef with cream of cep mushrooms (porcini) sauce - pommes Sarladaises & vegetable cocktail	£17.50

Side Dishes

Salade Verte mixed salad leaves with vinaigrette dressing	£2.00
Pommes Sautées new potatoes blanched then sliced and finished in the pan	£2.00
Pommes Frites deep fried chipped potatoes	£2.00
Vegetable Garnish Chef's vegetable garnish of the day	£2.50
Vegetable Cocktail cocktail of seasonal vegetables tossed in the pan	£2.75
Pommes Sarladaises diced potatoes sautéed in goose fat with chopped garlic and fresh parsley	£3.00
Pommes Dauphines deep fried light potato dumplings	£3.00
Gratin Dauphinois soft potato slices slowly cooked with cream, garlic, and grated nutmeg	£3.50

Cheeses

Assiette de Fromages plate of 2 or 3 unpasteurised French cheeses served with bread and mixed salad leaves	£3.50	£4.50
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Desserts

Bûche de Noël traditional French log shaped Christmas cake with praliné filling, served with Baileys sauce	£4.50
Tartelette au Citron home made lemon tartlet served with red fruits coulis	£4.50
Crème Brulée à la Vanille de Tahiti classic crème brulée with Tahiti vanilla pod, the best vanilla in the world	£4.50
Parfait Chataigne Noisette home made chestnut and caramelised hazelnut ice cream served with chocolate sauce	£4.50
Coupe Rhum Raisin rum and raisin ice cream with home whipped cream and red fruits coulis, served in sundae tulip	£4.50