

Menu de Noël

A sample of our menu

* 45.95

Three courses & a glass of fizz

Christmas Cocktails

 **Mulled Berry Spritz +11.00**
Spiced red berry, raspberry, Lillet Rosé

 **Mulled Berry Cosmo +9.00**

Non-alcoholic

Pentire Coastal blood orange apéritif, festive spices, cranberry

For the table

Small bites to share while you settle in

Comté Madeleines +4.95

Hot honey dip

Starters

Chicken Liver Parfait

Pink pepper butter, macerated figs, toasted sourdough baguette

Baked Christmas Tree

Chèvre goat's cheese, beetroot purée, walnuts, toasted seeded sourdough

King Prawns

Cooked in Café de Paris butter & cherry tomatoes, toasted brioche

Beetroot-Cured Smoked Salmon

* Rainbow radishes, pickled ginger, horseradish cream, toasted seeded sourdough

Jerusalem Artichoke Soup

Cabernet sauvignon pears, brioche croutons ( option available)

Mains

Roast Turkey Ballotine

* Stuffed and wrapped in bacon. Confit potatoes, apricot & mustard Chantenay carrots, hot honey pig in blanket, thyme jus

Sea Bream Velouté

Velvety lobster sauce, Brussels sprouts à la Française, tarragon potatoes

Roasted Miso Parsnips

Braised lentils, pomegranate, pistachio dukkah, spiced yoghurt, parsnip crisps

Chestnut & Sage Tartiflette

Sliced potatoes, caramelised onion, pulled Fable mushrooms, baked with a half Camembert. With a green salad

Steak Frites Deluxe (8oz)

Cut and prepared in the Côte butchery

Sirloin steak with Café de Paris butter, served with triple-cooked chips, Côte salt and a herb garnish

Recommended medium rare

+8.00 supplement

Sides

Can't decide? Choose three sides for 15.00

Côte Pigs in Blankets +5.95

Drizzled with a hot honey glaze

Miso-Glazed Parsnips +5.95

Pomegranate and pistachio dukkah

Braised Red Cabbage +4.95

Pears, walnuts, golden raisins

Sprouts à la Française +5.95

Shredded, cooked with butter, smoked bacon and confit shallots

Crispy Confit Potatoes +4.95

With gravy mayo

( option available)

Desserts

Black Forest Financier

Warm chocolate & almond cake, sour cherry compote, Grand Marnier orange Chantilly

Christmas Pudding Nougat

* A frozen parfait filled with mixed fruit, almonds & brandy, with frosted redcurrants, set on a gingerbread crumb

Mince Pie Pain Perdu

Brioche bread pudding topped with mincemeat. With vanilla ice cream, cream & salted caramel

La Bûche Rouge

Winter berry mousse log, blackcurrant confit, white chocolate shards, clementine anglaise

Chocolate Praline Tart

Berry coulis and vanilla ice cream

Fancy another course?

Cheese Board

Finish your meal with a selection of artisanal French cheeses

With quince paste, grape chutney, sourdough baguette, charcoal & rye crackers

+10.25

4 cheeses

+14.25

6 cheeses

+17.95

8 cheeses

* *Enjoy a glass of Late Bottled Vintage Port with your cheese course +6.80*

Digestif

The perfect after-dinner drinks



Gingerbread Martini +12.00

Courvoisier Cognac, gingerbread syrup, single-malt cream liqueur, espresso, gingerbread crumb



Gingerbread Hot Chocolate +5.95

Served in a teapot, infused with gingerbread, with a cup of whipped cream

Gluten-Free Menu Available  Vegan  Vegetarian  Contains Alcohol

We are now cashless, apologies for any inconvenience this may cause. There will be an optional service charge added to your bill. All gratuities go to the team in this restaurant. Adults need around 2000 kcal a day. **Allergens:** While every care is taken to prepare your food, please note that natural products may still contain elements of their natural origin. For example, olives may contain stones, meat may contain bones, and fish may contain small bones or shell fragments. We handle numerous allergens in our kitchens and due to the potential for cross contact, we cannot guarantee that our food is free from any allergens including tree nuts. We do not declare every ingredient used within a dish on this menu, and recipes may be subject to change. If you have an allergy, please let us know before ordering so we can provide you with an allergy guide in relation to the 14 legally defined allergens.