



FESTIVE SAMPLE MENU 2013

HORS-D'ŒUVRES

**SOUPE DE POTIRON, CROÛTONS
ET ALLUMETTE AU FROMAGE**

Pumpkin soup with croutons & cheese straw

TERRINE DE FOIE GRAS, BAGUETTE ET BRIOCHE

Terrine of foie gras with baguette & brioche

COQUILLES ST. JACQUES À L'ENCRE

Hand dived scallops, ink sauce & red pepper purée

RAVIOLI DE LANGOUSTINE ET POIREAUX

Langoustine ravioli with leek fondue

SALADE D'ENDIVES ET BETTERAVES AU ROQUEFORT

Chicory & beetroot salad with Roquefort cheese



PLATS PRINCIPAUX

BŒUF WELLINGTON, SAUCE MADÈRE

Beef Wellington with Madeira sauce

BAR SAUVAGE POÊLÉ ET LÉGUMES D'HIVER

Pan-fried sea bass with root vegetables

LIÈVRE À LA ROYALE

Braised hare with foie gras

QUASI D'AGNEAU RÔTI

Roasted rump of lamb

DINDE RÔTI À L'ANGLAISE

Traditional English roast turkey



FROMAGES

Cheese selection



DESSERTS

BÛCHE DE NOËL

Vanilla & orange Baked Alaska

MONT BLANC

Almond meringue with Chantilly & chestnut cream

SOUFFLÉ AUX PISTACHES

Pistachio soufflé with pistachio ice-cream

PARFAIT AUX CACAHUËTTES

Peanut parfait

TERRINE D'AGRUMES, SORBET AUX FRUITS DE LA PASSION

Citrus terrine with passion fruit sorbet



CAFÉ OU THÉ, PETITS FOURS

Coffee or tea with a selection of petits fours

4 COURSES £115.00

Vegetarian options will be available on the day

*Please inform us of any allergies or dietary requirements
as we are unable to guarantee that dishes
will be completely allergen-free.*

*All prices include VAT and are subject
to a discretionary service charge of 12.5%.*

