CHRISTMAS MENU - £35

INCLUDES CRACKERS AND BREAD

(available all throughout December and by request, in early January)

✓ never contains? Dish requires minor alteration ☐ Cannot be made without Gluten Dairy

STARTERS

X (v) Pissaladiere X

Onion tart with goats cheese

✓ Tartiflette X

Baked Cheese over Potatoes, Onions and Bacon

X Boudin Noir ?

French style black pudding with cider jus, lardons and apple

✓ Colin a la Bordelaise ?

A baby French fish pie made with cod

MAINS

? Hand rolled turkey with sage and onion stuffing ?
with roast potatoes & seasonal Vegetables

✓ Boeuf Bourguignon ?

beef braised in red wine, garnished with pearl onions and mushrooms

? (V)Spiced Cauliflower Florets ?

coated in Herbs & Breadcrumbs with Red Pepper Ketchup

✓ Bouillabaisse ✓

Our take on the traditional Provençal fish dish from Marseille

DESSERTS

- √ (V) Chocolate Mousse with Orange & Cointreau Cream X
 - X (V) Christmas Pudding with Brandy Custard X

- X (V) Sticky Toffee Pudding with Vanilla Ice Cream X
- √ (V) A Selection of Yorvale Ice-Cream OR Sorbet
 √
- ? (V) Cheese Board with Crackers & Celery (£3 supplement) X