

FESTIVE MENU

STARTERS

Yellowfin Tuna

Grilled tuna loin / guacamole / pickled wakame / oyster leaf /
Cucumber & black sesame sushi / oyster sauce dressing

King Scallops (+£3 lunch)

Pan fried scallops / sweet potato gel /
orange marmalade / peashoot

Foie Gras (+£3 lunch)

Duck foie gras terrine / muscat wine gel /
glazed red grapes with sweet wine / pear balsamic vinegar

Venison shank

Deep fried venison shank rilette / dry fruit /
chicory & treviso salad / carrot dressing

Lobster & black tiger prawn lasagne (+£5 lunch)

Salted lemon / tarragon / Thermidor sauce

Winter soup (v)

Butternut squash soup / fresh black truffle / hazelnut tuile /
mascarpone & white truffle oil cream

Black pudding

Pan fried black pudding / foie gras espuma /
apple purée / crusty granny smith crisps

Beetroot ravioli (v)

Ricotta & spinach mousse / yellow beetroot /
quince dressing / black olive powder / mixed leaves

Sea trout duo

Star anise & fennel smoked fillet/
Beetroot & dill marinated fillet /
fresh fennel salad / cucumber & kohlrabi pickled

Pigeon thighs

Deep fried pigeon thighs / confit red cabbage /
pomegranate dressing / winter leaves

Homemade Bread £1.00

MAINS

Shimpling farm rack of lamb (+£8 lunch +£5 dinner)
Red and green pepper tian / smoked garlic cream /
lamb jus

Beef filet (+£8 lunch +£5 dinner)
Parsnip & hazelnut purée / baby beetroot /
roasted parsnip / Roscoff onions / beef jus

Guinefowl and Foie gras roulade
Turnips / rutabaga / "Coco de Paimpol" /
chicken demi-glace sauce

French pigeon (+£8 lunch +£5 dinner)
Roasted on the bone / rocket gel / turnip mash /
pigeon liver parfait / garden peas / juniper berry sauce

Pork belly
Slow cook belly pork / "Le Puy" lentil cream /
green vegetables / pork peking / hazelnut foam

Stuffed green peppers (v)
Goat cheese, paprika & dill mousse / crunchy vegetables / green pepper sphere / red pepper sauce

The Great Cheese fondue (v)
Poached duck egg / roasted potatoes /
garlic croutons

John Dory (+£5 lunch +£3 dinner)
Pan fried filet / braised baby gem lettuce / chervil sphere /
mâche salad / lettuce sauce

Sea bream
Steamed filet / red cabbage & Granny Smith apple purée /
rainbow cauliflower / anchovy emulsion

Chicken & duck ballotine
Chicken mousse and smoked duck breast /
girolle mushrooms / chicken & porcini oil sauce /

North Atlantic Hallibut
Baby glazed fennel / herb and seaweed crust /
fennel cream / seaweed foam

Side of vegetable £3.50
Side of potato £2.50

DESSERT

£8.95 (Included in the set menu)

Festive snow ball

Meringue / passion fruit espuma / coconut chantilly cream /
passion fruit & mango sorbet

Chocolate moelleux (15 min)

Dark chocolate Manjari grand cru 64%/
Bourbon vanilla ice cream / milk foam

Mont blanc

Iced coffee parfait / Baileys Chantilly / chestnut spaghetti /
meringue flakes

Clementine

Citrus financier / cinnamon cremeux /
clementine marmalade/ fresh & confit Clementine / cinnamon ice cream

Iles flottante

Caramelized iles flottante / crispy hazelnut / cheveux d'ange / vanilla crème anglaise

Chocolate & orange cake

Orange confit / cointreau chiboust cream / citrus crisps / orange sorbet

Cheesecake

Specculos biscuit / sour cream mousse /
raspberry/ blackberry sorbet

Date pudding

Confit date with coffee pudding / caramel sauce /
vanilla Chantilly cream / popcorn

Ice cream and sorbet selection

French and English cheese selection

Spicy chutney, celery, baguette, biscuits

£10.00 (+£5.00 instead of dessert)

Cafetière Coffee, espresso, tea and petits fours £3.50

Cappuccino and petits fours £4.25