

Christmas menu

3 COURSES - £48

Glass of Champagne - Grand Cru, Dominique Foureur £14 *Additional*
Jersey Oysters (x3) served with shallot vinegar £9 *Additional*

• STARTERS •

Tarte au crabe

Cornish crab and gruyere tart
watercress and apple salad

Foie Gras

Mi-cuit Foie Gras
toasted brioche & onion chutney

Velouté de châtaignes

Chestnut and celeriac velouté
chive oil & chestnut crumbs

• MAINS •

Cassolette de gnocchis aux cèpes et truffe d'hiver

Truffle & Ceps gnocchi gratin

Magret de canard, sauce aux groseilles & choux rouge

Duck breast served with braised cabbage,
potato puree, red wine & redcurrant jus

Cabillaud rôti, choux frisé et beurre blanc aux huîtres & champagne

Herb-crusted cod served with savoy cabbage,
oyster & champagne sauce

• DESSERTS •

Brie à la truffe "Maison"

Home-made Truffle Brie & Quince paste

or

Bûche de Noël

Salted caramel, apple & calvados Yule Log

