



# CHRISTMAS DINNER MENU



## ENTREES

**LA VELOUTE** *de potiron à la patate douce (V)*  
Sweet potato & butternut squash soup, garlic oil, lemon, pain de campagne

**LE PATE** *d'Ardennes*  
Coarse Ardennes pâté, red onion jam, cornichons, toasted pain de champagne

**LES CHAMPIGNONS** *sauvages en cassoulette (V)*  
Baked wild mushroom fricassée, roasted cashew nuts, soft baked egg, garlic, crème fraîche, toasted brioche

**LA SALADE** *de composée (V)*  
Goats' cheese, salad leaves, endive, roasted baby beets, rustic croutons, pomegranate, toasted pine nuts, pumpkin seeds, citrus vinaigrette

**LES GAMBAS** *flambées*  
King prawns, Calvados apple brandy, beurre blanc sauce, chilli oil **Supplement £2**

## PRINCIPAUX

**LA DINDE DE NOEL** *farciée en ballotine*  
Turkey ballotine stuffed with pancetta, sausage meat & chestnuts, chipolatas, duck fat roast potatoes, honey roast root vegetables, rich red wine jus

**LE DEMI POULET** *rôti*  
Half Provençal marinated chicken, roasted on the spit and served with goose fat roast potatoes and honey roasted vegetables with jus de rôti

**LES GNOCCHIS** *aux champignons (V)*  
Sautéed wild mushroom gnocchi, Mediterranean vegetables in rich tomato ragoût, rocket, fennel & red onion salad

**LE SAUMON** *grille au beurre blanc*  
Fillet of Scottish salmon, crushed new potatoes, green beans, white wine butter sauce

**LE STEAK** *frites*  
255g Prime Scottish rump steak, French fries, grilled field mushroom, cherry vine tomatoes, brandy & green peppercorn sauce **Supplement £5**

**LE CASSOULET** *au confit de canard*  
Slow cooked duck leg, creamy mash, smoked pancetta, Toulouse sausage & bean cassoulet, acacia honey, nutmeg & star anise scented jus

**L'ORGE PERLE** *printanier (V)*  
Pearl barley ragoût, white wine, shallots, garlic, spinach, broad beans, sun blush tomatoes, mint oil, crispy leeks

## DESSERTS

**LE GATEAU DE FROMAGE** *au chocolat au lait*  
Milk chocolate & hazelnut cheesecake, kumquat compote, praline cream

**LA CREME** *Brûlée*  
Madagascan vanilla crème brûlée, fresh raspberries, Scottish shortbread

**LE "POSSET"** *au citron vert*  
Chilled lime posset, summer strawberries, petits sables biscuits

**LE PUDDING ATLANTIC** *beurre caramel sale*  
Warm sticky date pudding with salted caramel sauce and vanilla ice cream

**LES FROMAGES** *Affinés de France*  
A selection of four French ripened cheeses, grapes, apricots, Scottish oatcakes **Supplement £3**