



CHRISTMAS LUNCH MENU



ENTREES

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

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 MOULES *Mariniere*
Steamed Shetland mussels, white wine, garlic, shallots, cream, garlic bread

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**

LA POITRINE *de Porc*
Smoked honey glazed pork belly, chorizo, raisin & herb stuffing, creamy mash, smoked pancetta, Toulouse sausage & bean cassoulet, rich onion gravy

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**