

Richoux

FESTIVE MENU

£46 per person

FOR THE TABLE

GOUGÈRES

Comté Cheese

STARTER

CHOOSE ONE

BEEF TARTARE

Diced Longhorn Beef rump, Classic Accoutrement, Egg Yolk

SALMON RILLETTE

Smoked & Mi-cuit Salmon, Crème Fraîche, Lemon Zest

ENDIVE SALAD

Endive & radicchio Leaves, Roquefort Cheese, Candied Walnuts, Thyme & Honey Vinaigrette (v)

MAIN COURSE

CHOOSE ONE

MUSHROOM RIGATONI

Ceps, Madeira Crème, Thyme Pangrattato (v)

BŒUF BOURGUIGNON

Braised Beef, Smoked Lardons, Red Wine Jus, Pomme Purée

NORFOLK TURKEY BALLONTINE

Traditional Trimmings

DESSERT

CHOOSE ONE

PROFITEROLES

Tonka Bean Chantilly, Chocolate & Coffee Sauce

CHOCOLATE OPERA CAKE

Almond Sponge, Coffee, Chocolate Ganache

FRAISIER CAKE

Genoise Sponge, Cream, Strawberries

ADD

375ML CARAFE OF WHITE OR RED WINE +17PP

Maison Belanger



Many of our dishes can be substituted to your allergen requirements - please ensure you advise your waiter before ordering

V VEGETARIAN VE VEGAN

A DISCRETIONARY CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL