

CHRISTMAS PARTY MENU

3 COURSES for 46.50 per person

JERUSALEM ARTICHOKE VELOUTÉ (ve)

hazelnut & chive oil

JERUSALEM ARTICHOKE SOUP

TERRINE "GRAND MÈRE"

pickled red cabbage, grain mustard dressing, garlic crouton

TRADITIONAL PORK TERRINE

TRUIT GRILLÉE

grilled trout, cauliflower purée, curried cauliflower, mango chutney

FONDANT CELERIAC (ve)

celeriac remoulade, walnut dressing

ROASTED CELERIAC, DRESSED CELERIAC SALAD

BOEUF LYONNAISE

horseradish pommes mousseline, braised pearl onions, crispy bacon

SLOW-COOKED BEEF, SMOOTH MASH WITH HORSERADISH, CRISPY BACON

MAGRET de CANARD

Dauphinoise, French beans, poached blackberries, blackberry jus

SLOW-COOKED GRESSINGHAM DUCK BREAST, DAUPHINOISE POTATO, FRENCH BEANS, POACHED BLACKBERRIES, BLACKBERRY SAUCE

WOODLAND-RAISED BRONZE TURKEY

*chestnut stuffing, Brussels sprouts, rissole potatoes
& port gravy*

ROASTED COD, CHORIZO & BUTTER BEAN CASSOULET

chorizo oil

WILD MUSHROOM FRICASSÉE (ve)

boulettes aux herbes, basil picos

CLEMENTINE PAIN PERDU (v)

brandy crème Anglaise

CLEMENTINE BREAD & BUTTER PUDDING, BRANDY

MADAGASCAN VANILLA CRÈME BRÛLÉE (v)

FEUILLETINE au CHOCOLAT (v)

praliné Anglaise, chocolate sauce, Griottine cherries

POMME au FOUR (ve)

baked apple, Cointreau sauce

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