

**Table d’hôte Menu**

Two Courses £29.00 per person

Three Courses £38.00 per person

Dill marinated smoked salmon, capers, lemon and dill dressing, sour dough tuille

Duck, lime and chilli terrine flavoured with hoi sin sauce, stir fried vegetables,

lime and coriander gel

Parsnip and sage risotto, herb infusion, shaved parmesan

Soup of the day

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Roast turkey with all the festive trimmings

Pork tenderloin stuffed with apricot and tarragon stuffing,

garlic savoy cabbage, star anise jus

Fillet of seabass, squid ink homemade tagliatelle, saffron cream sauce

Quorn and vegetable loaf, shallot and vegetable gravy

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Vanilla crème brulée, ginger shortbread

Individual Christmas pudding, brandy sauce

Chocolate orange sorbet, fresh fruits, crisp tuille biscuit

Warm chocolate brownie, pistachio ice cream

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La cafetière coffee served with home-made petits fours £4.50 per person

***Before ordering, please speak to one of our staff if you have a food allergy or intolerance***

 *Please switch mobile phones to silent in the restaurant and lounges, thank You*