

CHRISTMAS MENU



3 COURSES | £55 PP



For a nice
french start

Jersey Oysters (x3) served with shallot vinegar
+ £9

Glass of Champagne Grand Cru, Dominique Foureux
+ £14

STARTERS

ŒUF COCOTTE À LA TRUFFE

Baked egg with creamy mushroom
and truffle sauce

FOIE GRAS

Foie gras served with brioche
and onion marmalade

SAINT JACQUES GRATINÉE

Baked scallops with
Jerusalem artichoke

MAINS

CUISSE D'OIE CONFITE SAUCE PERIGOURDINE

Confit goose leg with mash potatoes
and braised cabbage

BLANQUETTE DE LOTTE

Creamy monkfish stew
with saffron potatoes

BUTTERNUT WELLINGTON

Butternut, spinach & Corsican
goat cheese

“FROMAGE” OR DESSERT

BRILLAT SAVARIN À LA TRUFFE

Creamy Brie cheese filled with truffle

BÛCHE DE NOËL

Apple and salted caramel Christmas log

LET'S RACLETTE



ALL YOU CAN EAT | £48 PP



RACLETTE SELECTION

CURED MEAT SELECTION

SEASONAL GRILLED VEGETABLES

POTATOES



CORNICHONS



BÛCHE DE NOËL

Apple and salted caramel Christmas log



GÉNÉPI (25ML)

