

Christmas day take away only

Cold starter

Cold foie gars terrine,home made brioche ,fig marmalade £14

White crab wasabi mayonnaise £24

Marined Smoke salmon plate, lime dressing , fish egg £9

Hot starter

Roasted scallop in shell ,creamy baby leek £17

Snail in shell x12 £ 10

Lobster tail roasted , garlic butter £32

Salmon, mussels, clams and safran fricassée, vol au vent £12

Main course meat

Beef wellington for 2 £ 52, pomme grenaille

Turkey ballotine, brussels sprout cranberry sauce
Cocktail sausage £14

stuffed capon(1kg500) , baby vegetable glace ,chestnut and apple £57

chato (250g),roasted sweet potatoes palet port sauce £28

Main course fish

Fillet of cod, crushed purple potatoes mussels sauce £16

Half lobster termidor, roasted sweet potatoes “persilliade” £19

Plateau de fromage 5PCES £ 42

With bread and condiment

Dessert (individual)

Traditional French Christmas log
£6,50
(chocolate or pralin butter cream,
vanilla,raspberry chocolate
Paris brest £7,50

Family size available

Paris brest

Traditional French Christmas log
(chocolate or pralin butter cream,
vanilla,raspberry chocolate