

Le Petit Bistro Christmas Menu 2020

Lunch & Early Diner Menu £ 26pp
(Early Diner Seating has to be vacated by 8pm)
Dinner £ 32pp with Canapés on Arrival

Canapés on Arrival (Appetizer on Arrival for £32pp menu only)

"Eclair" of Salmon Duo, Pressed Cucumber & Pink Grapefruit Jelly
Potted Pork & Foie Gras "Rillettes", Festive Chutney & Pickles, Toasted Sourdough
Seared Local Scallops, Black Pudding & Celeriac Purée, Crispy Pancetta
The French value : "Vol au vent" of Garlic & Parsley
Snails & Wild Mushrooms, Breaded Frog legs & Red Wine Jus
Cauliflower Cappuccino, Smoked Cheese Fritters (V)

Spiced Mulled Wine Winter Granité

Tender Turkey Ballotine Filled with Chestnuts & Cranberry,
Sweet Potato Purée & Roasted Root Vegetables
Slow Cooked Feather Blade of Beef, Horseradish Buttered Mash Potatoes,
& Wild Mushrooms Jus
Seared Local Seabass, Spinach & Prawn Risotto, Lobster Bisque Émulsion
Comfit Duck Leg, Beans "Cassoulet" & Chorizo
Braised Leek & Roquefort Wellington, Brussels Sprouts
Cooked Like a "Lyonnaise" (V)

French cheeses from the board
Prune & Armagnac parfait, honeycomb and toffee sauce
Dark chocolate tart, peanuts & banana
Selection of 3 baby sweets

Please inform us of any allergies or dietary requirement's as it is our policy to always accommodate any particular requests. We cannot be held responsible if guests' allergies have not been mentioned in the pre-order forms.

10% Service Charge will be added to the overall bill (food & drink) on the day of the event. Any changes in the menu will reverse to "a la carte" prices.

Confirmation of booking will be made by a deposit of the full amount of the meal and the pre-order two weeks in advance. Without this, we won't guarantee your booking.

A private room cannot be guaranteed under 20 guests. We are enabled, until final numbers of guests confirmed on the day, to secure any of our private rooms & to confirm which room has been allocated.