LA PETITE AUBERGE CHRISTMAS DAY MENU £52 pp

STARTERS

Parsnip and Chestnut Soup (VG)
Served with garlic croutons

Terrine au Lapin et au Muscadet
Rabbit and Muscadet terrine with baguette and red onion chutney

Warm Marinated Duck Breast Salad (GF)
With compote of dry figs, watercress, pecan nuts and honey mustard dressing

Baked Flat Mushrooms (VG) (GF)
Stuffed with Kimchi and sundried tomatoes with miso dressing

Reblochon Cheese Tartiflette (V)
Baked Layers of potato gratin, confit mushrooms and caramelised onions, toasted almonds, finished with crème fraîche

Beetroot Cured Salmon Gravlax (GF) *(DF)*
Classic home-cured salmon with dill mustard and lime sauce

MAINS

Traditional Roasted Turkey
Roasted turkey breast with sage and onions stuffing, served with greens, root vegetables, roasted potatoes and red wine gravy

Entrecôte Steak au Poivre (GF)
Chargrilled ribeye steak with peppercorn sauce, served with French fries

Coq-Au-Vin (GF)
Classic Corn-fed chicken braised in rich red wine, garlic, thyme, smoked bacon, mushrooms, carrots and button onions served with sautéed potatoes

Saucisse De Toulouse
Grilled traditional Toulouse sausages, served with wholegrain mustard cream sauce and potato purée

Filet De Bar (GF) (DF)
Baked marinated seabass fillets with confit lemon & roasted shallots sauce with new potato and French beans

Vegan Shepherd's Pie (VG) (GF)
Hearty stew of plant-based minced meat, beans, puy lentils, mushrooms in rich vegan gravy, topped with olive oil and garlic mashed potatoes

DESSERTS

Traditional Christmas Pudding
With brandy custard sauce

Crème Caramel (GF)

Chocolate Torte (VG) (GF)
With raspberry coulis

Crêpe Suzette
Crêpe with orange and Grand Marnier, served with vanilla ice cream

All prices include VAT. 12.5% service charge will be added

Please ask your waiter for assistance with information on allergens or any other dietary requirements.

(VG) ***Vegan*** – (GF) ***Gluten Free*** – (V) ***Vegetarian*** – *(DF)* ***Dairy-Free***