

# Boxing & New Years Day Luncheon

26th December and 1st January

## Menu

Les Bouviers' renowned poached free-range Egg served on toasted Brioche napped with a Creamed smoked Salmon and Basil Sauce

Lightly-spiced Parsnip Soup with Herb Oil & Croutons  
Or Carrot and Ginger Soup swirled with natural Yoghurt and fresh Dill

Winter Salad topped with charred Vegetables, Sun Blushed Tomatoes  
Asparagus and Olives, topped with melting Goats Cheese

Trilogy of Melon with a Winter Fruit compote infused with Mint

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Sorbet to refresh the palate

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Roast English Mature Sirloin of Beef with Roast Potatoes, Yorkshire Pudding, Shallot & Red Wine reduction

Duck Leg cooked "En Confit" with an Apple & Sage compote, Buttered Broccoli and Cider Jus

Escalope of Wild Cod with Vegetable Fettuccine, Château Potatoes and Herbed Mustard Sauce

Sesame coated Organic Scottish Salmon with Aubergine Purée and Tomato & Thyme oil

Lentil Moussaka with Courgette, Aubergine & Tomato, topped with Mature Cheddar Cheese

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Homemade Christmas Pudding served with either  
Brandy Sauce, Brandy Butter or plain with Double Cream

Warm Conference Pear poached in White Wine with Vanilla Ice Cream and Red Wine Syrup

Rich Chocolate Marquise with Mocha Anglaise and Raspberries

Choux Pastry filled with Banana, Toffee & Chantilly Cream

A selection of three Continental & British Cheeses served with Apricot and Walnut Bread (supp £1.95)

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A selection of Coffees and Teas served with home-made Petit Fours

Boxing Day - 26th December: £34.95

New Year's Day - 1st January: £29.95



## Les Bouviers

RESTAURANT WITH ROOMS

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Les Bouviers Restaurant with Rooms reserve the right to amend any of the details relating to rooms and menus without prior notice.

All prices quoted are per person and include vat