

Party Night Dinner Menu

~Party nights include a pre-dinner drink on arrival, novelties & disco*~

Menu

Our unique Duck Liver & Foie Gras Parfait
studded with Pistachios served with Orange Marmalade and Melba Toast

Pressed Tomato & Basil Soup with Black Olive Tapenade
or
Lightly-spiced Parsnip Soup with Herb Oil & Croutons

Wild Mushroom Risotto
with grated fresh Parmesan, Lemon Butter Sauce

Traditional Roast Turkey served with Roast Potatoes, Chipolata Sausage,
Smoked Bacon, Chestnut Force meat, Cranberry & Sage scented Sauce

Duck Leg cooked 'En Confit' with Dauphinoise Potatoes
Braised Red Cabbage, Haricot Vert, Black Bean Sauce

Escalope of Organic Scottish Salmon
with Vegetables, New Potatoes, Balsamic reduction, Sweet & Sour Sauce

Courgette, Spinach and Tomato Lasagne with Tomato Emulsion

Home-made Christmas Pudding served with either
Brandy Sauce, Brandy Butter or plain with Double Cream

Vanilla Mascarpone Panacotta with Stewed Winter Fruits, Sablé Biscuit

Rich Chocolate Mousse with White Chocolate Sauce, Langue de Chats

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

Optional – Cheese Platter for the Table - £27

A selection of Coffees and Teas served with Chocolates

Price £37.50 per person

*Subject to minimum numbers

Price excludes service – a discretionary service
charge of 10% is added to parties of 7 or more

Deposit of £15 per person (non-refundable)



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