

Pre-Christmas Dinner

25th November through to 24th December

Menu

Avocado, Crab and Crayfish Tail Rilette with Anchovy stick, Rocket & Frizzy Salad, Saffron dressing

Pressed Tomato & Basil Soup with Cherry Tomato Tapenade

~or~

Lightly spiced Parsnip with Herb Oil and Croutons.

Pressed Pheasant and Hazelnut Terrine
with Red Onion Chutney, Cranberry & Sage Brioche

Wild Mushroom Risotto with grated fresh Parmesan & Lemon Butter Sauce

Home-made Sorbet to refresh the palate

Seared Magret Duck Breast with Dauphinoise Potatoes
Braised Red Cabbage, Haricot Vert and Black Bean Sauce

Roasted Tenderloin of Pork with Potato Haché, Provençal Tomatoes, Creamed Leek, Tarragon Jus

Escalope of Organic Scottish Salmon
with Vegetables, New Potatoes, Balsamic reduction, Sweet and Sour sauce

Courgette, Spinach and Tomato Lasagne with Tomato Emulsion

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

Individual warm Pear Tart Tatin served with Vanilla Ice Cream

Vanilla Mascarpone Pannacotta with Stewed Winter Fruits, Sable Biscuit

Rich Chocolate Mousse with a White Chocolate sauce and Pistachio Ice Cream

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

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

Price

Monday to Friday: £31.95

Saturday: £33.95

Christmas Eve - £39.95



Les Bouviers

RESTAURANT WITH ROOMS

T: 01202 889555 E: info@lesbouviers.co.uk



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