

LE BISTRO
Savoir Faire
CHRISTMAS MENU

2 COURSE £40

3 COURSE £47

Aperitif – Kir Royale

Appetizer

- * **Homemade Chicken Liver Pate** on toasted bread
- * **Moules Mariniere** cooked in garlic and white wine sauce
- * **Oven Baked Camembert** with cranberry chutney and toast
- * **Mushroom Pate** with toast (V)

Main Course

- * **Roasted Duck of Magret** with Orange and Grand Marnier Sauce, served with Gratin Dauphinois
- * **Fish Stew** served with French Baguette
- * **Entrecote Steak** served with Brussels Sprouts and Gratin Dauphinois
- * **Fillet of Salmon** served with Hollandaise sauce, creamy spinach and Gratin Dauphinois
- * **Butternut Squash and Beetroot Salad** (V)

Dessert

- * **Christmas Pudding** with Brandy Sauce
- * **Chocolate Mousse** with Pomegranate Seeds
- * **Tarte Tatin** served with Creme Fraiche, sprinkled with Cinnamon