

AUBERGE

CHRISTMAS MENU ★ 3 COURSES FOR £29.95

PATE DE MAISON

Chicken liver pate with orange marmalade and toasted baguette

SOUPE A L'OIGNON v VG (WITHOUT CHEESE)

Traditional French onion soup with gruyere cheese croutons

COCKTAIL AUX CREVETTES

Classic prawn cocktail with prawns, iceberg lettuce and a Marie Rose sauce

CHARCUTERIE

A mixed platter of French cold meats including garlic sausage, saucisson au poivre, bbq ham, roasted peppers, mixed olives, ratatouille, gherkins and French baguette

CAMEMBERT CHAUD v

Deep fried Camembert served with redcurrant jelly



BŒUF BOURGUIGNON

Traditional casserole of beef braised in red wine with bacon, baby onions and mushrooms, served with mashed potato

POISSON PARMENTIER

Fish pie with white fish, smoked haddock, salmon and peas in a creamy white wine and leek sauce, topped with mashed potato and grated cheddar cheese

DINDE ROTIE

Traditional roast turkey with all the trimmings of roast potatoes, parsnips, sprouts, carrots, stuffing, and an onion gravy

TARTE PROVENÇALE v

Mediterranean vegetables in a puff pastry tart topped with melted goats cheese

PATATE DOUCE v VG

Baked sweet potato filled with mushrooms, red onions, garlic and spinach, served with mixed leaves



FONDANT AU CHOCOLAT VG

Warm sponge with a melted chocolate middle, served with mango sauce

CHRISTMAS PUDDING

A traditional Christmas pudding with mixed fruit, served warm with cream

PUDDING AU CARAMEL

Warm sticky toffee pudding served with caramel sauce and vanilla ice cream

TARTE AUX POMMES

Apple, sultana and cinnamon lattice served warm with creme anglais

v Vegetarian, VG Vegan