

AUBERGE

CHRISTMAS MENU ★ 3 COURSES FOR £29.95

PATE DE MAISON

Chicken liver pate with orange marmalade and toasted baguette

COCKTAIL AUX CREVETTES

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

CHARCUTERIE

A selection of cold meats including garlic sausage, salami, bbq ham, mixed olives, ratatouille and gherkins served with French baguette

CAMEMBERT CHAUD

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

PATATE DOUCE

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



FONDANT AU CHOCOLAT

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

BANOFFEE PIE

Classic dessert with bananas, toffee and cream on a biscuit base with caramel sauce

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 vanilla ice cream

 Vegetarian

 Vegan