

# 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