

# AUBERGE

## CHRISTMAS MENU

2 COURSES FOR £26.95 ★ 3 COURSES FOR £31.95

### COCKTAIL AUX CREVETTES GF

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

### BRUSCHETTA V VG

Ciabatta bread with fresh tomato, olive oil, garlic and basil



### BŒUF BOURGUIGNON GF

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 V VG GF

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



### FONDANT AU CHOCOLAT V

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

### PUDDING AU CARAMEL V

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

### TARTE AUX POMMES V

Apple, sultana and cinnamon lattice served warm with vanilla ice cream

### CHOCOLATE & COCONUT TORTE V GF VG

Tart with Belgian chocolate, coconut and mixed nuts

**V** Vegetarian   **VG** Vegan   **GF** Gluten Free

We will request a pre-order for groups of ten or more.  
A £10 deposit per person will be required to confirm your booking