

Jingle Bells Menu

Amuse Bouche Beetroot Gravadlax

Starter

Confit Leg of Wild Mallard

Blue Cheese Ice Cream, Pear Tarte Tatin, Walnut Oil and Chives

Fish Course

Poached Halibut in Bourgogne Red

With Fennel and Lemon

Main

French Barbary Duck Breast

Creamed Vanilla Potatoes, Soy Glazed Pac Choi and Lime Jus

Dessert

Lemon Mille Feuille

Textures of Raspberry, Cardamom Yoghurt

Cheese Course

A Selection of Fine French Cheese's

Homemade Biscuits, Pickled Walnuts, Celery Flowers and Quince Jelly

Hand Made Petit Fours and Coffee