

LE BOUCHON

MENU DE NOËL

£35pp for 2 courses,

£39.90pp for 3 courses

£44.50pp for 3 courses + cheese course

Choose, select and tailor-make your own Christmas menu by selecting 3 starters, 3 mains and 3 desserts
Parties over 50 guests can add a extra choice to their selections, pre-order from these nearer the date

ENTRÉES

6 Huitres

Six Oysters served with Shallots vinegar

6 Escargots de Bourgogne

6 Snails in Shell with Garlic and Herb Butter

Foie gras au torchon, pain d'épices et chutney de poires

Foie Gras « Au Torchon » with Ginger Bread and Pears Chutney

Gratine à l'oignon, aux pommes et cidre (v)

Onions, Apples and Cider Soup with Gruyère Cheese and Croutons

Veloute de champignons sauvages et crème de whisky (v)

Wild Mushroom soup with Whisky Cream

Coquilles st jacques poêlées, endives caramélisées, veloute au Noilly Prat

Seared King Scallops, Caramelized Chicory and Noilly Prat Sauce

Crevettes sautées à la provençale

Pan fried Tiger Prawns in Tomatoes and Garlic Butter

Gravadlax de saumon à la betterave, mayonnaise au concombre et aneth

Homemade Cured Salmon Fillet with beetroot, Cucumber and Dill Mayonnaise

Salade de magret de canard fume, haricots verts, tomates confites, œufs de caille et pignons de pin rôtis

Smoked Duck Breast Salad, French Beans, Sun Blush Tomatoes, Quails Eggs and Roasted Pine Nuts

Camembert frit, compote aux airelles et salade de pousses d'épinards et cresson (v)

Deep Fried Camembert, Cranberries Sauce on a bed of Baby Spinach and Watercress Salad

LE BOUCHON

MENU DE NOEL

PLATS

Dinde aux marrons, pommes rôties, choux de Bruxelles, champignons de Paris, sauce aux airelles
Roast Turkey with Chestnuts, Roast potatoes, Brussels Sprout, Button Mushrooms and Cranberries Sauce

Volaille aux Ecrevisses, Gratin Dauphinois.
Free Range Corn feed Chicken cooked with Crayfish, White Vine and Bandy Sauce, Gratin Dauphinois

Magret de Canard aux morilles, Gratin dauphinois, chips de panais
Pan Fried Duck Magret with Morels Sauce , Gratin Dauphinois and Parsnips Crisp.

Entrecôte grillée, haricots verts, pommes frites et sauce béarnaise
Grilled 8 oz Rib Eye steak with French Beans, fries and Béarnaise Sauce

Souris d'agneau Braiser légumes de saison
Slow Cooked lamb Shank, Seasonal Vegetables

Pave de saumon aux herbes, purée de pommes de terre et poireaux, sauce Boir Boudran
Fillet of Salmon with Herbs served with a Leek Mash and Boir Boudran Sauce (Herbs, Tomato and Shallots salsa)

Croustillant de Filet de loup de mer, légumes grillés, beurre de tomates
Sea Bass with basil wrapped in brick pastry, grilled vegetables and tomato Butter Sauce

Tatin d'échalotes et tomates confites, salade de roquette, crème de romarin(v)
Shallots and tomatoes Tatin , Rocket Salad and Rosemary cream sauce

LE BOUCHON

MENU DE NOËL

DESSERTS

Buche de NOËL

Traditionnel French Christmas Chocolat log

Tarte au citron, coulis de cassis et crème fraîche

Lemon Tart with Blackcurrant coulis, Crème Fraiche

Tatin à l'ananas, crème coco

Pineapple tatin served with coconuts cream

Crème brûlée aux pralines

Crème Brulee with pink Praline (Speciality sweet from Lyon area)

Vacherin glace à la mangue, salade de fruits, coulis de framboise

Meringues with mango sorbet, Chantilly, fruits salad and Raspberry coulis

Torte au chocolat, sauce au chocolat valhrona, glace à la vanille

Dark chocolate Tart with hot Valhrona chocolate sauce, vanilla ice cream

Coupe colonel

Lemon sorbet with a shoot of Vodka

Sélection de fromages.

Selection of 3 cheeses from our cheese display, Served with Grapes and Celery
