

# EXCLUSIVE BISTROT BUBBLE MENU

## £50 per person

### CANAPÉS & CHAMPAGNE

To start, enjoy a glass of Taittinger champagne along with a selection of canapés created by our talented team of chefs.

### STARTERS

#### CRISPY DUCK SALAD

Our crispy duck salad with soy, chilli, ginger, coriander and sesame seeds

#### CALAMARI <sup>GF</sup>

Lightly spiced crispy fried squid with garlic aioli

#### CHILLI & GARLIC PRAWNS <sup>GF</sup>

Sautéed king prawns in a chilli, garlic, tomato and basil sauce served with grilled artisan bread

#### SCALLOPS <sup>GF</sup> <sup>N</sup>

Pan-fried scallops with a hazelnut butter and smoked bacon lardons

#### CHICKEN LIVER PARFAIT <sup>GF</sup>

With grilled artisan bread and red onion confiture

#### CROTTIN DE CHÈVRE <sup>GF</sup> <sup>V</sup> <sup>N</sup>

Baked goat's cheese with marinated beetroot, chicory, watercress, toasted walnuts and grain mustard dressing

### MAINS

#### 8OZ SIRLOIN STEAK <sup>GF</sup>

Black Angus Ana Paula cattle gives lean cuts with an intense flavour. Served with a gem wedge and shallot dressing, pommes frites and a choice of garlic and parsley butter **or** a green peppercorn and brandy sauce

#### FILLET STEAK DIANE <sup>GF</sup>

7oz prime fillet steak with a classic mushroom, mustard, brandy and cream Diane sauce, dauphinoise potatoes and dressed watercress  
**£3 supplement**

#### SEA BREAM

A whole sea bream with lemon, garlic and rosemary, and buttered new potatoes

#### ROAST TURKEY

Roast turkey with pork and chestnut stuffing, pigs in blankets, roast potatoes, carrots, parsnips, French green beans and red wine jus

#### SEA BASS <sup>GF</sup> <sup>N</sup>

Pan-fried fillet of sea bass with chorizo, tenderstem broccoli, toasted almonds and sauce gremolata served with new potatoes

#### TARTE LE SAINT MONT <sup>V</sup>

Warm tartlet of Saint Mont des Alpes cheese and caramelised red onion with buttered new potatoes, tenderstem broccoli and Dijon beurre blanc



#### LOBSTER-FRITES <sup>GF</sup>

A whole large lobster with garlic and parsley butter, fresh lemon and homemade Hollandaise sauce, served with pommes frites  
**£12 supplement**

### DESSERTS

#### TARTE AU CITRON <sup>GF</sup> <sup>V</sup>

Caramelised lemon tart served simply with crème Chantilly

#### DOME MAGNIFIQUE <sup>V</sup> <sup>N</sup>

Valrhona chocolate dome filled with chocolate mousse, chocolate brownie with caramel sauce and pistachio praline

#### CHRISTMAS PUDDING <sup>V</sup>

Christmas pudding with brandy crème anglaise

#### CRÈME BRÛLÉE <sup>GF</sup> <sup>V</sup>

Our signature dessert – a French classic. Vanilla crème brûlée freshly made by our chefs every day

### ASSIETTE DE FROMAGE

To finish, enjoy a selection of French cheese served with red onion confiture and artisan biscuits.

#### FOURME D'AMBERT

A rich blue Saint-Nectaire – a semi-soft cheese with a creamy hazelnut flavour

#### GILLOT CAMEMBERT AOP

A creamy, rich, soft cheese

#### SAINT MONT DES ALPES <sup>V</sup>

A hard cheese from Savoie with a nutty aroma



For further allergen information please scan this code.

<sup>GF</sup> These dishes are suitable for a gluten-free diet, please advise your server. <sup>GF</sup> These can be made with non-gluten containing ingredients, please clearly advise your server that you would like to request this option. <sup>V</sup> These dishes are suitable for vegetarians. <sup>VN</sup> These are suitable for vegans. <sup>N</sup> These contain nuts.

We handle all allergens including nuts, nut oils and derivatives and gluten in our kitchen and cannot guarantee our dishes are allergen-free. Always inform your server of your allergy, intolerance or dietary requirements when ordering and check the allergy information each time you order. Some dishes may contain bones.