

BRASSERIE

joël

24th and 25th December 5.30pm - 22.30pm

£67 per person

25th December 12pm – 3pm

£78 per person

Starter

CONFIT DUCK AND FOIE GRAS TERRINE

Winter berries, country bread

SALMON TRIO AND PRAWN COCKTAIL

Smoked salmon, ballotine, prawns

PERIGOURDINE SALAD

Smoked duck breast, confit duck gizzards, salad, truffle dressing

POACHED OYSTERS

Oysters water jelly, Japanese dressing

BUTTERNUT SOUP

Truffle oil, croutons

Main Course

ROAST TURKEY STUFFED WITH MUSHROOM

Roast potatoes, parsnip, chestnut, carrot, pigs in blanket, thyme jus

VENISON FILLET

Slow cooked kale, parsnip, roast potatoes, carrot and cranberries jus

SALMON FILLET

Roast potatoes, parsnip, chestnut, carrot, prawn, beurre blanc

PUMPKIN RISOTTO

Roast pumpkin, parmesan

PRAWNS AND SCALLOPS CASSOLETTE

Parsnip purée, beurre blanc

Dessert

RASPBERRY CLAFOUTIS

SALTED CARAMEL PARFAIT

Mandarin coulis, feuillantine

TARTE BOURDALOU

Pears, almond cream

ETON MESS

Mix berries tea infusion, strawberries and mint sorbet

CHOCOLATE AND CITRUS LOG

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the current rate.