

BRASSERIE

joël

CHRISTMAS DINNER MENU

3 COURSES £75

LES ENTRÉES

Duck Confit Terrine with Foie Gras wrapped in Bayonne ham
Served with plum chutney and toasted brioche

Chef's Selection of Fresh Fish, Prawn Cocktail, Gravlax Salmon & Crab Cake

Beetroot Salad with Goat's Cheese Mousse & Baby Leaves

LES PLATS

Traditional Stuffed Paupiette served with All Trimmings

Sea Bass Fillets served with Crushed Potatoes Dill
Braised fennel, tomato concasse and lemon butter sauce

Succulent Butternut Squash and Mushroom Pithiviers
With red braised cabbage, baby carrot and truffle sauce

Guinea Fowl Supreme
With truffle potato dauphinois, baby vegetables and thyme jus

LES DESSERTS

Traditional Christmas Pudding
Served with custard brandy sauce

Christmas Bûche de Noël
Rolled sponge with vanilla cream & apricot

Mont Blanc
Chestnut sponge with cherry and vanilla mousse

Santa Special Cheese Platter
Selection of French cheese

(V) Vegetarian (GF) Gluten Free (DF) Dairy Free – A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT the current rate. For those with special dietary requirements or allergies, please ask for the manager

Menu Created by Chef Jonathan Castaing