LA PETITE PÉTANQUE

• RESTAURANT AND TEA ROOMS •

CHRISTMAS SET MENU

Two Courses £34.00 | Three Courses £40.00

STARTERS

Potato Soup, with Crispy Shoestring Potatoes, Truffle Oil and Warm Crusty Bread (V,VG,GFO)

Prawn & Crayfish in a Marie Rose Sauce, with Baby Gem Lettuce and Avocado Puree (GFO)

Chicken Liver Parfait, with a Cherry Brandy Compote and Toasted Sourdough (GFO)

Hot Honey Beetroot Salad with Walnuts and a Pickle Grape Salad (VG,GF)

MAINS

Traditional Christmas Roast with all the trimmings. Choice of Turkey or Beef (GFO)

or Vegetable and Chestnut Wellington (V, VGO)

Sticky Braised Pigs Cheeks with Creamed Mashed Potatoes, Tenderstem Broccoli and a Red Wine Jus (GF)

Roasted Spiced Cauliflower and Truffle Risotto, with Crispy Kale and Toasted Walnuts (V,VGO,GF)

Roasted Salmon Fillet with Crushed New Potatoes, Spinach Velouté and Crispy Capers (GF)

DESSERTS

Christmas Pudding with Brandy Cream (V,VGO,GFO)

Apple, Cranberry and Orange Crumble with Custard (V,VGO,GFO)

Chocolate and Bailey's Cheesecake, served with a Berry Compote (V)

Vanilla Bean and Nutmeg Crème Brûlée with a Sea Salt Shortbread (V,GFO)

Please inform your server of any allergies or dietary requirements. While we take precautions to prevent cross-contamination, our kitchen handles allergens such as Gluten, Dairy, Nuts, Shellfish and Soy. We can't guarantee that any dish is completely free of allergens.

A 10% discretionary gratuity is added to all bills. A 10% non-discretionary gratuity is added to all bills for parties of 6 or more.

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