



LA PETITE PÉTANQUE

• RESTAURANT AND TEA ROOMS •

FRIDAY 12 & 19 DECEMBER FESTIVE EVENING WITH LIVE MUSIC

Two Courses £36.50 | Three Courses £42.50

STARTERS

Pear, Parsnip and Toasted Chestnut Soup, with warm Crusty Bread (V,VG,GFO)

Prawn & Crayfish in a Marie Rose Sauce, with Dressed Leaf and Pomegranate (GFO)

Artichoke, Sticky Onion and Poppy Seed Tart with a Rocket Salad (V)

Ham Hock and Pea Terrine with a Beetroot Remoulade

MAINS

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

Blackened Pork Fillet with a Burnt Apple Puree, served with Buttered Fondant Potato (GF)

Baked Skate Wing drizzled with a Raisin Almond Butter served with Saute Potatoes (GF)

Roasted Cauliflower Head, baked in a Curry Sauce, served with Herby Crushed New
Potatoes and Creamed Leeks (VG, GF)

DESSERTS

Christmas Pudding with a Brandy Sauce (V)

Frozen Pistachio and Honey Parfait with Creme Fraiche (GF, V)

Black Forest Fondant with Raspberry Sorbet (V)

House Cheeses served with Pickles, Grapes and Crackers. £3 supplement (V, GFO)

CHRISTMAS MENU