



LA PETITE PÉTANQUE

• RESTAURANT AND TEA ROOMS •

TWO COURSES £30.00

THREE COURSES £36.00

**48 HOURS NOTICE, A DEPOSIT OF £10 PER PERSON
AND PRE-ORDER REQUIRED**

STARTERS

Roast Celeriac Soup, with a Chestnut Salsa and Warm Crusty Bread (VG & GFO)

House Smoked Trout Pate with Pickled Fennel and Toast (GFO)

Wild Mushroom Croquette with a Toasted Almond and Lemon Pesto (VG)

Pork & Pistachio Terrine with a Beetroot Remoulade

Blue Cheese and Pear Salad with a Port and Balsamic reduction (V & GF)

MAINS

*Traditional Christmas Dinner, with a choice of
Roast Beef or Roast Turkey (GF) Or Vegetable Wellington (VG)
All served with Crispy Roast Potatoes, Honey Glazed Parsnips, Carrots,
Fried Brussels with Chestnuts, Pigs in Blankets and Pork and Pistachio Stuffing*

Salmon en Croute with Herby New Potatoes and Creamed Leeks

Pan Fried Duck Breast, Duck Bon Bon, Fondant Potato, Kale and a Cherry Jus Stuffed

Squash, Roasted Shallots, Kale and Cherry Vine Tomatoes (VG)

DESSERTS

Traditional Christmas Pudding with a Brandy Sauce

Warm Chocolate and Chilli Fondant with a Raspberry Sorbet (GF)

Lemon Posset with Thyme and Sea Salt Short Bread

House Cheese Board with Garden Chutney, Pickles and Crackers (GFO)

CHRISTMAS MENU