

# Festive menu

3 courses for 2 €49 per person

Bottle Perrier-Jouet Grand Brut Champagne

## STARTERS

### French onion soup<sup>v</sup>

*Crouton, gruyere, white wine, lemon thyme  
(vegan option available)*

### Lobster Bisque

*White mushroom, lemongrass, chives*

## MAÏNS

### Roast Chicken Breast

*Brussel sprouts, sweet potato mash, burnt leeks,  
grilled chestnuts, gravy*

### Roast Lentil Loaf<sup>v</sup>

*Brussel sprouts, sweet potato mash, burnt leeks,  
grilled chestnuts, gravy*

## EXTRA SIDES

€5 EACH

Smoked carrots

Roasted roots

Roast potatoes

## DESSERTS

### Chocolate Sphere<sup>v</sup>

*Chocolate mousse, Chantilly, Darjeeling, nuts*

### Cheese<sup>v</sup>

*French and Dutch cheese, walnuts, grapes, fig jam,  
sourdough*

*\*please advise your server if you have any allergies or require information on the ingredients used in our dishes.*