



# Christmas Dinner

**Back to '98 prices! 3 courses £25.00**

*Cream of Sweet Potato and Sultana Soup (v)*

*Surprise Calamari, the original... a must!*

*Haggis Balls, in beer batter, clapshot tatties, whisky jus.*

*Spicy Merguez Lamb Sausage, North African street food style!*

*Saigon Beef, stir fried with Asian greens and Soya sauce*

*Goat's Cheese Boulettes, jalapeno fritters and salsa dip (v)*

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## *Tagine d'Agneau au Safran*

*Slow cooked lamb shoulder, in butter, onions, garlic and saffron, served with ttitli pasta*

## *Ox Cheeks à la Bordelaise*

*Beef cheeks slow cooked and red wine, served with a creamy mousseline of parsley mash, shallots and garlic confit.*

## *South East Asian style Coconut Chicken*

*Served with sticky rice*

## *La Bleu-Abaisse*

*Our version of the Marseillaise fish and seafood pot, with crayfish and lobster bisque.*

## *Asparagus and Broad Bean Risotto (v)*

*White wine garlic, shallots and basil sauce.*

## *Medaillons de Filet de Bœuf au Poivre (£7.50 supp.)*

*Medallions of 28 day cured fillet of beef, served with pommes fondants, green vegetables & peppercorn sauce.*

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## *Bûche de Noël*

*Sticky Toffee Pudding*

*Xmas Pudding Crème Brulée*

*Assiette de Fromages (£3.50 supp.)*

*Bon Appétit et Joyeux Noël!*