

DU VIN OR NOT DU VIN  
CHRISTMAS MENU 2010  
22ND NOVEMBER - 8TH DECEMBER

Artichoke and chestnut soup  
Treacle cured salmon with blinis and horseradish cream  
Broccoli and stilton quiche, apple and chicory salad

---

Roast free-range turkey with traditional trimmings  
Char-grilled dry aged onglet, café de paris butter  
Roast butternut squash, warm spiced lentil salad  
*(Served with brussel sprouts, roasted potatoes,  
honey roast carrots and parsnips)*

---

Classic Christmas pudding with brandy sauce  
Chocolate fondant, pistachio ice cream  
Traditional sherry trifle

Two Courses £15 per person  
Three Courses £20 per person

Available lunch Monday to Friday and dinner Monday to Thursday in the Bistro.  
Local terms & conditions apply. All our prices include VAT.  
A discretionary 10% service charge will be added to your bill.