

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, roast 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.