

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

Artichoke and chestnut soup
Treatle 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.