

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.