

# SET CHRISTMAS MENU

2 course 22.90

3 course 25.90

12 till late (Sunday - Thursday) and 12 till 7pm (Friday - Saturday)

## STARTERS

### SOUP DU JOUR

*Please check our special board for our freshly prepared soup which is accompanied with bread and butter*

### SALAD DU CHEF

*Sautéed Chorizo, Parmentier potatoes, French Black Pudding, Spinach topped with Romesco Dressing*

### QUENELLES OF WHITE BEAN & GARLIC MOUSSE

*Served with sun blushed tomatoes salad and Sourdough bread crostini*

### FISH AND SEAFOOD BISQUE

*Seafood bisque with Cafe Tabou's unique seasonings served with garlic croûtons, gruyère cheese and rouille*

### GAME AND SMOKED BACON TERRINE

*Served with pear and grape chutney, celeriac Rémoulade & Toasted Brioche*

### STARTER DU JOUR

*Please see our Black Board*

## MAINS

### BOEUF BOURGUIGNON TRADITIONNEL

*Traditional French dish of Beef cheeks slowly cooked in Bordeaux red wine, carrot, Onion, Mushrooms and smoked Bacon sauce s/w Mustard Mashed Potatoes*

### GOUJONS DE SOLE PANÉS

*Breaded sole goujons, pan-fried with Capers Beurre Noisette and soft parmesan polenta*

### CORNFED CHICKEN SUPREME

*Sous vide cornfed Chicken supreme with Chestnuts & Cranberries stuffing served with fondant Heritage Potatoes and Madeira wine Jus*

### VENISON HAUNCH STEAK

*Served with Sautéed Brussels Sprouts with smoked Bacon Lardons Duchess Potatoes & Dark Chocolate Sauce*

### RISOTTO AUX LÉGUMES ET AU FROMAGE DE CHÈVRE

*Petit Pois, goat cheese and leek risotto, truffle dressing & Vegetable Crisps*

## DESSERTS

### PUDDING AU PAIN ET AU BEURRE

*Please ask your server for today's flavour. Served with crème anglaise and vanilla ice cream*

### MAPLE SYRUP & CINNAMON CRÈME BRÛLÉE

*served with lang de chat biscuit*

### CHOCOLATE & CHERRIES IN KIRCH BROWNIE

*White chocolate sauce and bramble sorbet*

### CREPE SIMPLETTE

*Choice of toffee, chocolate and lemon. Served with ice cream*

### CHEESE PLATTER

*(1.00 Supplement 3 Cheeses, 2.00 Supplement 5 Cheeses) A selection of French and British cheese served with onion chutney, bread or biscuits*

### DESSERT OF THE DAY

*Please ask server for the flavour of the day*

### CRÊPE SUZETTE (1.00 Supplement)

*Homemade crêpe served with a orange sauce and lemon sorbet, flambé with Grand Marnier*

## TUESDAY & WEDNESDAY STEAK DEAL FOR TWO WITH A BOTTLE OF HOUSE WINE 59.90

*Grilled chateaubriand fillet served with mediterranean vegetables, chips or potato gratin and choice of two sauces*

## SUNDAY ROAST SUNDAY ROAST 16.90

*Roast of Scottish prime meats with all the trimmings*

*We cannot guarantee that any products on this menu are totally free from nuts or derivatives and that fish products are free from all bones. Products may be cooked in GM Soya oil. Some of our selected cheeses may also be made from unpasteurised milk. Allergen information available, please ask a member of staff for details. Prices are inclusive of VAT.*