FESTIVE SET MENU

2 course 36.90* | 3 course 41.90*

*Price per person

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

Starters

FISH & SEAFOOD BISQUE (GFA)
salmon, white fish, mussels, garlic croutons, gruyère cheese , saffron rouille

SALAD DU CHEF (DF) (GF)
maple & harissa pulled duck leg, roasted fig, pickled golden raisins, hazelnuts, pomegranate, apple cider vinaigrette

CHICKEN PÂTÉ (GFA)
chicken liver pâté , apple gel, date chutney, pink peppercorn crumb, brioche

SALMON (GFA)
rillette of fresh & cured salmon, cucumber relish, horseradish crème fraîche, lemon & dill oil, brown bread crostini

GOAT'S CHEESE (GFA)
whipped goat cheese, pickled beets, celeriac remoulade, radicchio, pecan, honey mustard, oatcakes

SOUPE DE NOËL (GFA)
classic french onion soup, gruyère crostini
(vegetarian option available)

ENTRÉE DE NOËL (GFA)
smoked mackerel mousse, roasted pepper purée, pickled shallots, radish, crispbreads

V	Vegetarian	GF	Gluten Free	GFA	Gluten Free Available
Ve	Vegan	DF	Dairy Free	DFA	Dairy Free Available

Mains

SCOTCH BEEF (GF) (DFA)
braised scotch beef, herb mash, honey & thyme roasted parsnips, bourguignonne sauce

COLEY (GFA)
pan fried coley fillet, panko crusted crab and smoked salmon cake, romanesco, fennel velouté, red pepper oil

MÉDAILLONS DE BOEUF (GFA) (DFA)
(supplement 4.00)
medallions of beef fillet, pommes frites, steak garnish, creamy peppercorn & brandy sauce

CELERIAC (V) (GF) (DFA)
Celeriac steak, braised shallots & leeks, blue cheese & walnut cream sauce, chive pomme purée, tenderstem broccoli

VENISON (GF) (DFA)
chargrilled venison haunch steak, braised red cabbage, parsnip purée, confit potatoes, blackberry & red wine jus

PLAT DE NOËL (GFA) (DFA)
sous vide breast of turkey, sage and onion stuffing, pigs in blankets, fondant potato, roasted roots, sprouts, pan juices

POISSON DE NOËL (GFA)
baked salmon fillet, pistachio & parmesan crust, chive pomme purée, green beans, baby carrots, champagne & tarragon cream sauce

Thank you for celebrating with us. We wish you and your loved ones a wonderful Christmas and a very happy New Year.
From all the team at Café Tabou

Desserts

STICKY TOFFEE PUDDING
sticky toffee pudding, butterscotch sauce, honeycomb ice cream

CRÈME BRÛLÉE (GFA)
mulled plum crème brûlée, nutmeg & hazelnut cookie

TRIO OF ICE CREAM (GFA)
vanilla, chocolate and strawberry ice cream served with berry compote, nutmeg & hazelnut cookie, white chocolate shards

CHEESE PLATTER (GFA)
(3 cheese - 3.00 supplement / 5 cheese - 4.50 supplement)
all cheeseboards come with quince, dates & apples chutney, pickled walnuts, grapes, oatcakes

TROU NORMANDE (GF)
(supplement 1.50)
champagne sorbet with crème de cassis liqueur

ALMOND BREAD AND BUTTER
honeycomb ice cream, chocolate sauce, almond crumb

CRÊPES SIMPLETTE
choice of butterscotch, toffee or chocolate sauce, or a squeeze of lemon juice, served with vanilla ice cream

CRÊPES SUZETTE
(supplement 1.50)
orange sauce, lemon sorbet, cointreau, flambéed at your table

DESSERT DE NOËL (GF)
chocolate pavé, boozy cherries, mascarpone, black cherry sorbet

All dishes from set menu are available to purchase for individual price

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.

FESTIVE À LA CARTE

From 12 till late daily

Starters

16.90 GF **VENISON**
venison carpaccio, blue d'auvergne,
celeriac, rocket, mustard dressing

17.90 DFA **SCALLOPS**
seared shetland scallops, curried cauliflower purée, stornoway
black pudding, pickled cauliflower, cumin roasted sunflower seeds,
curry oil

13.90 GFA **MUSHROOM PATE**
mushroom pâté, chestnut purée, cornichons,
truffle oil, pickled shimeji, oatcakes

12.90 GFA **CAMEMBERT**
baked baby camembert, spiced cashew
nuts, rustic bread, salad garnish

13.90 GFA **FISH & SEAFOOD BISQUE**
salmon, white fish, mussels, garlic croutons,
gruyère cheese , saffron rouille

13.90 GFA **SNAILS IN GARLIC BUTTER**
garlic croûtons, parsley, lemon

9.90 GFA **SOUPE DE NOËL**
classic french onion soup, gruyère crostini
(vegetarian option available)

10.90 GFA **ENTRÉE DE NOËL**
smoked mackerel mousse, roasted pepper purée, pickled
shallots, radish, crispbreads

Kids Menu 11.90
*For kids up to 10 years old

CROQUE MONSIEUR
toasted ham and cheese sandwich, fries

GARLIC CHICKEN GF
chargrilled garlic chicken strips, herb mash, greens

FISH GOUJONS
breaded fish goujons, fries

CHICKEN GOUJONS
breaded chicken goujons, fries

FESTIVE ROAST TURKEY GFA DFA
(supplement 4.00)
sous vide breast of turkey, pigs in blankets,
baby potates, roasted roots, sprouts, gravy

Mains

PHEASANT GF DFA 32.90
pheasant breast wrapped in smoked streaky bacon, gratin potatoes,
braised puy lentil & wild mushrooms, salsify, cider sauce

MONKFISH GFA 33.90
pan fried monkfish tail, saffron potatoes, black pudding, wilted spinach,
braised baby leeks, café de paris butter sauce

DUCK GF 33.90
honey glazed breast of duck, fondant potato, parsnip purée, spiced
red cabbage, baby carrots, glazed seeds, bordelaise sauce

V **LENTIL NUT ROAST** DFA 27.90
Red Lentil, hazelnut & cashew nut roast, chestnuts, roasted
roots & baby potatoes, sprouts, parsnip purée, gravy

PLAT DE NOËL GFA DFA 32.90
sous vide breast of turkey, sage and onion stuffing, pigs in blankets,
fondant potato, roasted roots, sprouts, pan juices

POISSON DE NOËL GFA 32.90
baked salmon fillet, pistachio & parmesan crust, chive pomme purée,
green beans, baby carrots, champagne & tarragon cream sauce

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Ve	Vegan	DF	Dairy Free	DFA	Dairy Free Available

Salades

V **GOAT'S CHEESE SALAD** GFA
starter 11.50 / main 17.50
grilled honey glazed goat's cheese, toasted brioche, dried cranberries,
toasted walnuts, artichokes, poached pear, french dressing

SALADE DU CHEF GF DF
starter 11.50 / main 17.50
maple & harissa pulled duck leg, roasted fig, pickled golden
raisins, hazelnuts, pomegranate, apple cider vinaigrette

SALADE PAYSANNE
starter 11.50 / main 17.50 GFA
Chargrilled Garlic Chicken Tenderloins, soft boiled eggs, smoked bacon
lardons, rustic potatoes, fine beans, garlic croutons, house dressing

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FESTIVE À LA CARTE

All our steaks are accompanied by a classic garnish of grilled mushroom, tomato and onion.
Your choice of pommes frites, triple-cooked chips, dauphinoise potatoes or seasonal mixed greens, served with your preferred sauce.

Classic Steaks

40.90 **FILLET DE BOEUF 8oz**
The fillet steak is the prime cut, tender, lean and full of flavour

35.90 **RIB EYE 8oz**
Prime cut of beef matured to maintain the succulent taste

34.90 **SIRLOIN 10oz**
Prime sirloin steak, lean, tender and full of rich flavour

MAKE IT SURF & TURF
Complete your steak with grilled king prawns
5 KING PRAWNS 7.90 | 10 KING PRAWNS 12.90

Sides

5.90 **MIXED GREENS**

5.90 **GREEN BEANS**

5.90 **TENDER STEM BROCCOLI**

6.90 **CAJUN-SPICED BEER-BATTERED ONION RINGS, ROASTED GARLIC & HERB AIOLI**

7.90 **TENDER STEM BROCCOLI IN BLUE CHEESE & WALNUT CREAM**

5.90 **GARLIC AND HERB BAGUETTE CROSTINI**

5.90 **POMMES FRITES**
(Add Garlic Aioli or Truffle Salt - 1.00)

5.90 **TRIPLE-COOKED CHIPS**
(Add Garlic Aioli or Truffle Salt - 1.00)

5.90 **HOUSE SALAD**
beetroot, pickled shallots, tomato, cucumber, hazelnut, croutons, dressed leaves

ADD AN EXTRA SAUCE 3.90
creamy peppercorn & brandy
creamy blue cheese
béarnaise
bordelaise
garlic butter
café de paris butter

Steaks For Two

Sharing steaks are served on hot lava stone

CHATEAUBRIAND FILLET 16oz 76.90
Chateaubriand is a taste sensation, it comes from the tenderloin fillet and simply melts in your mouth with the most wonderful burst of flavour

TUESDAY & WEDNESDAY 81.90
STEAK DEAL
WITH A BOTTLE OF HOUSE WINE
Chargrilled chateaubriand fillet served with chef's steak garnish and choice of two sides and two sauces

Desserts

STICKY TOFFEE PUDDING 10.90
sticky toffee pudding, butterscotch sauce, honeycomb ice cream

CRÈME BRÛLÉE GFA 10.90
mulled plum crème brûlée, nutmeg & hazelnut cookie

TRIO OF ICE CREAM GFA 8.90
vanilla, chocolate and strawberry ice cream served with berry compote, nutmeg & hazelnut cookie, white chocolate shards

TROU NORMANDE GF 10.90
champagne sorbet with crème de cassis liqueur

ALMOND BREAD AND BUTTER 10.90
honeycomb ice cream, chocolate sauce, almond crumb

CRÊPES SIMPLETTE 9.90
choice of butterscotch, toffee or chocolate sauce, or a squeeze of lemon juice, served with vanilla ice cream

CRÊPES SUZETTE 11.40
orange sauce, lemon sorbet, cointreau, flambéed at your table

DESSERT DE NOËL GF 10.90
chocolate pavé, boozy cherries, mascarpone, black cherry sorbet

CHEESE PLATTER GFA 12.90
3 CHEESES 12.90 ADDITIONAL CHEESES 2.00 EACH
all cheeseboards come with quince, dates & apples chutney, pickled walnuts, grapes, oatcakes
camembert, isle of mull, port salut, brie, smoked cheddar, blue d'auvergne

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