

CHRISTMAS SET MENU

1 course 19.90

2 course 22.90

3 course 25.90

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

STARTERS

SOUP DU JOUR

Please see our blackboard for our freshly prepared soup which is accompanied with bread and butter

STARTER DU JOUR

Please see our blackboard

FISH AND SEAFOOD BISQUE

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

SALAD DU CHEF

Confit duck leg, roasted plums and wholegrain mustard dressing

LE PETIT PITHIVIER AUX BOEUF

Served with pink peppercorn sauce

LEEK AND POTATO TARTIFETTE

Served with salad leaves

MAINS

BOEUF BOURGUIGNON

Served with mushrooms, smoked bacon lardons, carrot and roast garlic and parsley mashed potatoes

TURKEY BALLOTINE

Served with creamed brussel sprouts, smoked bacon, chestnut, roasted potatoes and cranberry jus

COLEY EN PAPILOTE

Served with cherry tomatoes, baby potatoes, baby kale, dill and citrus basil sauce parisienne

GALETTE DE BLE NOIR

Butternut squash, spinach and chestnut galette with coconut, chilli sauce and toasted pine nuts

MEDALLIONS DE BOEUF

Served with honey roast root vegetables, rustic chips, roast cherry tomatoes and cafe du Paris butter

PLAT DU JOUR

Please see our blackboard

POISSON DU JOUR

Please see our blackboard

DESSERTS

CHOCOLATE AND PEANUT BUTTER TART

Served with banana gel and bramble sorbet

BAILEYS CREME BRÛLÉE

Served with langues de chat biscuits and marinated blackcurrants

PROFITEROLES CROQUEMBOUCHE

Filled with white chocolate and lime ganache drizzled with salted caramel sauce

TROU NORMAND

Raspberry sorbet topped with champagne

CHEESE PLATTER

(1.00 Supplement 3 Cheeses, 2.00 Supplement 5 Cheeses)

A selection of French and British cheese served with homemade chutney and bread or biscuits

CRÊPES SIMPLETTE

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

CRÊPES SUZETTE (Supplement 1.00)

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

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.