

CHRISTMAS SET MENU

1 course 20.90*

2 course 23.90*

3 course 26.90*

*Prices are subject to change

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 Café Tabou unique seasoning served with garlic croûtons, gruyère cheese and saffron rouille

HAM HOCK AND SMOKED APPLE TERRINE

Served with pineapple and chili salsa

HERITAGE TOMATO AND GOAT CHEESE

Served with candied walnuts, truffle crisps

SALAD DU CHEF

Confit duck leg, roasted plums and wholegrain mustard dressing

MAINS

CORNFED CHICKEN THIGH

Sage and apricot stuffing, French black pudding mash and Tarragon cream

PAN FRIED COD FILLET

Served with parmentier potatoes, romesco sauce and roast garlic aioli

SLOW COOKED PORK BELLY

Mergueze sausage, fennel pollen gratin dauphinoise, koffman cabbage and spiced apple jam

CHESNUTS MUSHROOM CASSEROLE

Served with timbale of rice and crispy kale

MEDALLIONS DE BOEUF (Supplement 2.00)

Served with roasted plum tomatoes, flat cap mushrooms, watercress, pommes frites and Café du Paris Butter

PLAT DU JOUR

Please see our blackboard

POISSON DU JOUR

Please see our blackboard

DESSERTS

DARK CHOCOLATE CHEESE CAKE

Served with hazelnut granolla, marnieres and tonka beans ice cream

TOFFEE PEAR CRÈME BRÛLÉE

Served with cinnamon popcorn and orange sable

TARTE AU CITRON

Served with pralines, blood orange and thyme sorbet

TROU NORMAND

Served with 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

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.