

# CHRISTMAS A LA CARTE

From 12 till late daily  
Kitchen closes at 9.00pm (Sunday & Monday 8pm)

## STARTERS

### COQUILLES SAINT-JACQUES 12.90

*Seared scallops with mint and pea purée,  
pancetta dust, squid ink cracker,  
pickled radish and chilli oil*

### SOLE FILLET GOUJONS 9.90

*Served with fennel slaw, crab parfait,  
red chicory and parsley tuille*

### TWICE BAKED BLUE CHEESE SOUFFLE 10.90

*Served with caramelised apple and celery,  
walnuts, honey and treacle gel*

### VENISON BRESAOLA 11.90

*Game koftas served with hazelnut hummus*

### FISH AND SEAFOOD BISQUE 8.90

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

### GRILLED SNAILS 11.90

*A dozen snails grilled in pernod and garlic butter  
topped with seasoned garlic croûtons*

### SOUP DU JOUR 5.20

*Served with crusty bread and butter  
Please see our blackboard*

### STARTER DU JOUR 8.90

*Please see our blackboard*

## SALAD

### SALAD DU CHEF

STARTER 8.90 / MAIN 12.90

*Confit duck leg, roasted plums  
and wholegrain mustard dressing*

### SALADE PAYSANNE

STARTER 8.90 / MAIN 13.90

*Grilled chicken, crispy potato, bacon lardons  
and a soft poached hens egg,  
garlic croutons and French dressing*

### SALADE DE FROMAGE DE CHÈVRE

STARTER 8.90 / MAIN 12.90

*Grilled honey glazed goats cheese, with toasted brioche,  
dried cranberries, toasted walnuts, roasted figs,  
poached pear and wholegrain dressing*

## KIDS MENU 6.90

*Fish Goujons, Chicken Goujons or Lasagne*

## MAINS

### SOLE VÉRONIQUE 22.90

*Sole fillet, crab potato cake, charred leek,  
tarragon and vermouth velouté*

### LONGE DE VENAISON RÔTI 25.90

*Venison loin, sweet potato fondant, brussel sprouts,  
celeriac purée, Bordelaise syrup and jus*

### RAS EL HANOUT RÔTI

### AUBERGINE ÉPICÉE 19.90

*Roasted aubergine, harissa haricot purée,  
pomegranate, pistachios and lemon oil*

### JOUES DE BOEUF BRAISÉ 22.90

*Ox cheeks, horseradish croquet, confit onion,  
parsnip and parmesan purée and Brandy jus*

### BOUILLABAISSÉ DE MARSEILLE 24.90

*Traditional provençal fish stew originating  
from the port city of Marseille.  
Served with garlic bread*

*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.*

# CHRISTMAS A LA CARTE

## STEAKS

*All steaks are served with roasted plum tomatoes, flat cup mushrooms, watercress and choice of pommes frites, thick cut chips, gratin dauphinoise, steamed green vegetables, and sauces*

### CLASSIC STEAKS

**FILLET DE BOEUF 8oz 29.90**

*The fillet steak is the prime cut, tender, lean and full of flavour*

**RIB EYE 8oz 26.90**

*Prime cut of beef matured to maintain the succulent taste*

**T-BONE STEAK 10oz 28.90**

*The T-Bone steak is prime cut of fillet and sirloin, full of flavour and succulent taste*

**MÉDAILLONS DE BOEUF 22.90**

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

**ADD SURF AND TURF OPTION 5.95**

*SAUCES: 3 Poivre, Bearnaise, Blue Cheese, Garlic Butter, Bordelaise and Café de Paris*

### STEAKS FOR TWO

*All steaks are served on hot Lava Stones*

**CHATEAUBRIAND FILLET 16oz 58.90**

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

**CÔTE DE BOEUF 35oz 54.90**

*Classic French cut rib of beef is characterised by its succulent taste from being matured and cooked on the bone*

**TUESDAY & WEDNESDAY  
STEAK DEAL FOR TWO  
WITH A BOTTLE OF HOUSE WINE 64.90**  
*Grilled chateaubriand fillet served with seasonal chef selection, choice of chips, potato gratin and a choice of two sauces*

## SIDES

**RUSTIC CHIPS WITH TRUFFLE SALT  
OR ROAST GARLIC AIOLI 3.95**

**GRATIN DAUPHINOISE 3.95**

**STEAMED GREEN VEGETABLES 3.95**

**FINE BEANS SAUTÉED IN GARLIC BUTTER 2.95**

**MIXED SEASONAL SALAD 3.90**

**TENDERSTEM BROCCOLI  
WITH TOASTED WALNUTS & BLUE CHEESE 3.90**

**EXTRA SAUCES 1.90**

*3 Poivre / Bearnaise / Blue Cheese /  
Garlic Butter / Bordelaise / Cafe de Paris*

## DESSERTS

**FONDANT AU CHOCOLAT NOIR 8.90**

*Served with peanut purée and malted milk ice cream  
(allow 15min cooking time)*

**TOFFEE PEAR CRÈME BRÛLÉE 8.90**

*Served with cinnamon popcorn and orange sable*

**TARTE AU CITRON 8.90**

*Served with pralines, blood orange and thyme sorbet*

**TROU NORMAND 8.90**

*Served with raspberry sorbet  
topped with champagne*

**CHEESE PLATTER**

**3 CHEESES 6.40 AND 5 CHEESES 8.40**

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

**CRÊPES SIMPLETTE 6.90**

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

**CRÊPES SUZETTE 8.40**

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

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