

Kendellsbistro CHRISTMAS PARTY MENU LUNCH £26.90 DINNER £32.90

FNTRÉF

boudin noir french black pudding - apple puree - onion confit

parfait de canard smooth duck liver paté - cointreau liquor - orange

rillettes de saumon potted salmon - cucumber & dill pickle

V soupe à la tomate tomato & rosemary soup - comté cheese - croutons

V tarte à la beteraves et au chèvre roast beetroot & goats cheese tart - herb crumble

PLAT PRINCIPAL

dindonneau rôti breast of turkey - crispy bacon - toulouse sausage - chestnut & sage - cider & calvados gravy - cranberry sauce

joues de boeuf slow braised ox cheek - onion & red wine sauce - cream potatoes

confit de canard petit pois à la française slow cooked duck leg - peas - bacon - braised lettuce - baby onions

V risotto crémeux aux cèpes cèpe mushroom risotto - truffle oil - poached duck egg

V aubergine charlotte charred aubergines - layered chickpeas - rose harissa spiced veg

saumon en croute salmon baked in puff pastry - saffron butter sauce

IFGUMFS

pommes de terre rôties -roast potatoes choux de bruxelles - brussel sprouts purée de carottes et de rutabaga -smashed carrot & swede

LES DESSERT

bouchée de noël homemade christmas pudding - rum sauce

crème caramel vanilla pod custard - caramel - brandy snap biscuit

tarte amandine pear & almond frangipane tart - crème fraîche

petit pot au chocolat rich chocolate mousse - rum liquor - whipped cream

profiteroles small choux pastry buns - chocolate sauce - ice cream

V denotes suitable for vegetarians









