

The Fleur de Lys Festive Menu



Starters

Soup of the Day- Fresh Baked Crusty Bread

Ham Hock Terrine – Spiced Apple Chutney & Toasted Sour Dough

Pesto Crusted Goats Cheese – Butternut Squash Risotto Cake & Caramelised Onion Compote

Pan-Fried Scallops – Pea Puree, Crispy Pancetta & Tarragon Pesto Oil

Smoked Haddock Fishcake – Creamed Spinach, Poached Egg & Smoked Salmon Cream Sauce

Mains

Pan-Fried Ribeye Steak (£4 Supp) Fillet Steak (£6 Supp) Triple Cooked Chips, Grilled Mushrooms, Roasted Tomato with a choice of Sauce: Peppercorn Sauce or Garlic Butter

Slow Roasted Blade of Beef Wellington – Potato Rosti, Pickled Red Cabbage, Celeriac Puree & Cream Maderia Sauce

Pan- Fried Seabass Fillet – Crab Potato Cake, Chilli & Parsnip Puree, Pak Choi, Tempura King Prawn & Soy Reduction

Pan- Fried Duck Breast – Parmentier Potatoes, Black Pudding, Apple Fritters, Broccoli, Parsnip Crisps & Jus

Bacon Wrapped Cornfed Chicken Supreme – Traditional Cassoulet, Spinach & Red Wine Reduction

Wild Mushroom & Chestnut Mille Fuille- Potato Fondant, Spiced Carrot Puree, Garlic Green Beans & Brandy Cream Sauce

Pre-order Only

Traditional Roasted Turkey or Nut Roast - White & Dark Meat, Pigs in Blankets, Traditional Trimmings & Turkey Jus

Desserts

Christmas Pudding – Brandy Custard

Winter Fruit Crumble – Vanilla Pod-Ice-cream

White Chocolate & Baileys Cheesecake – Strawberry Compote

Vanilla Crème Brulee – Lavender Shortbread

Mini Mixed Cheese Platter

1 Course £15.50-2 Courses £20.50- 3 Courses £23.50