



RH

Christmas Menu



Cocktail des crevettes et gambas

Prawn cocktail with crisp salad and Marie Rose sauce

Ou – Or

Terrine Savoyarde, chutney des figues etabricot

Regional pork terrine served with toasts and a fig & apricot chutney

Ou – Or

Terrine de legumes maison, vinaigrette aux herbes (v)

Vegetarian terrine with a herb vinaigrette (v)

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Sorbet au champagne

*Champagne Sorbet*

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Fondant de dinde farcie au foie gras et morilles et tous ses accompagnements

Roast turkey breast with mushroom and foie gras stuffing served with roast potatoes, pigs in blankets and Brussel sprouts

Ou – Or

Feuillite de legumes, sauce aux airelles et tous ses accompagnements (v)

A vegetable parcel served with cranberry sauce, roast potatoes & Brussel sprouts (v)

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Delice craquant au chocolat et framboise

*A layered French dessert with crunchy biscuit base, soft chocolate centre and raspberry topping*

Ou – Or

Pudding de Noël avec sa crème anglaise

*Christmas pudding with brandy custard*

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35€

7pm Sitting - Advance Bookings Only

Pre booking and full payment required for table reservation

