

# ChezNous BISTRO

## Christmas Day

Oven baked ciabatta with garlic butter

### Starter

Traditional French onion soup with mature Cheddar crouton

Goosnargh chicken liver parfait with toast, pickles & festive chutney

Crisp panko brie with dressed leaves, cranberry compote, chilli mayo & warm spiced nuts

Pan fried Shetland king scallops with crème fraiche, Thai sweet chilli & caviar

Mezze Mediterranean with crisp falafel, vegetable samosa, halloumi fritter, grilled flat bread, sweet chilli houmous & vegan mayonnaise

### Main

Goosnargh turkey crown with roasted roots, sprouts, winter broccoli, roasties, mash, stuffing & red wine gravy

Fillet of beef "Rossini" on a focaccia crouton with chicken liver parfait, truffle and Parmesan fries, dressed leaves, a red wine jus & onion confit

Duo of grilled market fish with dauphinoise potatoes, spinach & broccoli, Champagne beurre blanc & caviar

Traditional nut roast with all the trimmings & no meat gravy (v)

### Dessert

Traditional Christmas pudding with Cognac custard & vanilla ice cream

Sticky toffee pudding with hot toffee sauce & vanilla ice cream

Dark chocolate torte with cherries & ice cream

Selection of Farmhouse cheese with biscuits, grapes, celery & winter spiced chutney

Glühwein