

'The Room' Christmas Menu ~ Sample

Chestnut pheasant soup

mushrooms and toasted brioche 9.50

Ironbark pumpkin risotto

goats cheese, trompettes and crispy sage 8.50

Classic prawn cocktail

home made brown bread 10.50

Pressed foie gras terrine

quince, walnuts and sorrel 12.50

Tartiflette

reblochon, potato, bacon, caramelized onions, frisée salad 9.50

Roasted venison loin

braised red cabbage and sauce grand veneur 23.00

Corn-fed chicken

garniture grand-mère, madeira and camomile 19.50

Norfolk Turkey

sweet potato purée, Morteaux sausage roll and cranberry chutney 17.50

Cassoulet Toulousaine

confit duck, tarbais beans and persillade 18.50

Tronçon of halibut

braised brussel sprouts, chestnuts and dolce forte sauce 23.00

Pithivier of Jerusalem artichoke

truffle sauce and mesclun salad 16.50

Christmas pudding

beurre noisette ice cream and brandy foam 6.50

Chocolate fondant

milk puree, vanilla ice cream and almond tuille 6.50

Passion fruit tart

crème fraiche sorbet 6.50

Section of French cheeses

oat biscuits and fig bread 8.50