# MA CUISINE BISTROT

**Glass of Champagne & Canapés**

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**Starters**

Wild Game and Foiegras Terrine, Ice wine jelly,grape chutney,castelfranco.

Home smoked Sea trout, Devon crab Mimosa,Avocado & blood orange .

Pan fried Scallops and Lobster Risotto,French Black Truffle,sauce Perigord.

Beetroot & Apple terrine, Eves cheese , cranberry , chestnut & olives (v)

**Main course**

( Served with Glazed parsnips ,sprouts,Duck fat roast potatoes )

Traditional free range Norfolk turkey roast with all trimmings.

Irish Lamb Rack, braised Neck fillet,Turnips,Mint sabayon ,lamb jus .

Roasted Goose breast, celeriac Remoulade,braisedEndive , spiced Cherry Glaze.

Fillet of Irish beef , shallot tart tatin, Girolle Mushroom , bordelaise sauce .

Cote de Turbot, haricot beans , Morcambe Shrimp & caper Beurre noisette.

Pumpkin & sage Tart tatin,glazed brie, olive tapenade,red pepper emulsion (v)

**Desserts**

Christmas pudding, Calvados anglaise and candied Kumquats.

Granny Apple Tarte Tatin, stem Ginger Ice cream

Dark chocolate Cremeux & Black Forest cake ,Hazelnut ice cream

Selection of seasonal 4 french cheese

**£ 110 per person**

**A optional service charge of 12.5% will be added to your bill**
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