



LA CLOCHE

at the
Carpenters



CHRISTMAS DAY MENU

£130 PER PERSON

Amuse-bouche and a glass of rosé bubbly

Terrine de gibier et ses condiments Game terrine

#served with wild mushroom pickles

Or

Tartelette de fromage de chèvre,

marmelade d'oignons rouges Goat's cheese crumble

tartlet served with onion marmalade (v)

Or

Assiette gourmande Pan fried Gambas,

pan fried Scallops in creamy fresh herbs sauce, Salmon

Gravadlax on blini and dill cream, crab and avocado

tartelette

Pavé de Cabillaud rôti à la sauge, beurre de vin

rouge, purée de Légumes d'hiver

Roasted cod loin fillet served with red wine butter sauce
and winter vegetables

Or

Dinde fermière rôti, garnitures de Noël

Roasted farm turkey served with traditional trimmings

Or

Filet de bœuf sauce Diane avec gratin de pommes de

terre, épinards et champignons d'hiver

Beef fillet in Diane sauce with gratin potatoes, spinach
and mixed wild mushrooms

Sélection de fromages

Cheese selection

Traditionnel gâteau de Noël

Homemade Christmas pudding

Or

Café Gourmand

Mini crème brûlée, meringue Lemon tart, Brownie, Fruit
macaron

If you have an allergy, please talk to a team member for more information. Dishes may not contain specific allergens, as our food is prepared in areas where cross contamination may occur. (v) vegetarian (pb) plant-based.

Head Chef: Luiz Almeida