

Christmas Menu 2013 @ £39.95

Starters

L'etoile House Salad

Salad leaves, tomatoes, cucumber, onion, pepper and croutons with a honey & mustard dressing

Home cured beetroot gravlax with pickled cauliflower, salad, lemon oil & crème fraiche

Chicken liver parfait with red onion marmalade, toasted brioche and balsamic gel

Confit duck leg with braised red cabbage, parsnip puree and wild mushrooms sauce

Double baked mushroom soufflé with basil pesto, roast plum tomato sauce, chives crème fraiche and toasted pine nuts

Mains

Salmon & leek fish cake with mushy peas, salad, hand cut chips and chive veloute

Roast fillet of coley with tagliatelle Verdi, brown baby shrimps, cherry tomato and timut pepper sauce

Pan roast breast of guinea fowl "au vin" with creamed garlic potatoes

Barbury duck breast with celeriac puree, braised cabbages with smoked bacon, sweet potato and port jus

Trio of slow cooked pork with boulangere potato, apple puree, honey glazed carrots and cider jus

Fillet of beef Wellington with roasted new potatoes, vegetable bundle and red wine jus (£5 supplement)

Sunblush tomato and smoked applewood risotto cake with spinach croquette, ratatouille and parmesan crisp

Desserts

L'Etoile lemon tart with citrus mascarpone, orange segments and popping candy

Sticky toffee pudding with toffee sauce and Guinness ice cream, caramel tuille

Valrhona chocolate ganache with dulce de leche, hazelnut cookie and hazelnut foam

Christmas pudding with brandy sauce

Vanilla and coffee crème brulee with walnut biscuits

Selection of ice creams and sorbets

Selection of French cheese

Coffee and Tea

All prices include VAT at the prevailing rate, Please ask about special dietary needs, allergies or genetically modified ingredients

A discretionary service charge of 12.5% of the final bill will apply