

Bistro

LOTTE

Christmas Menu

£35.95 per head for 3 courses / £29.95 per head for 2 courses

STARTERS

LOBSTER BISQUE (GF)

A VEGETARIAN/VEGAN DAILY SOUP IS ALSO AVAILABLE,PLEASE ASK

DUCK LIVER PARFAIT WITH PLUM CHUTNEY AND TOASTED BRIOCHE (GF AVAILABLE)

COQUILLES ST JACQUES

SCALLOP, MORNAY SAUCE AND POMME PUREE

ROQUEFORT, ROASTED PEAR,CHICORY AND CARAMELISED PECAN SALAD (V)(GF)

SMOKED SALMON AND CRAB SALAD (GF)

FRIED PANKO BRIE WITH ORANXGE,CRANBERY AND ORANGE CONFIT (V)

WILD MUSHROOM AND TARRAGON ARANCINI WITH GARLIC AIOLI (VG)

MAIN COURSES

All served with dauphinois potatoes or frites and honey roasted root vegetables

7OZ RUMP STEAK WITH PINK PEPPERCORN SAUCE,FRITES AND SALAD (GF)

SLOW ROASTED PORK BELLY ,CREAMED SPROUTS,CHESTNUT AND BACON FRICASSE,CIDER SAUCE (GF)

SPATCHCOCK CHICKEN WITH WILD MUSHROOM,TARRAGON AND MADEIRA (GF)

DUCK BREAST,BRAISED RED CABBAGE,BLACKBERRIES AND CASSIS SAUCE (GF)

MARKET FISH,ROASTED FENNEL,VERONIQUE SAUCE (GF)

ROAST SQUASH,SPINACH AND BRIE WELLINGTON WITH REDCURRANT AND PORT SAUCE (V)

FRUITS DE MER - ADD £10.00 PER PERSON

A fabulous seafood platter of lobster,crab, crevettes, oysters, salad and sourdough

DESSERTS

HONEY AND GINGER CREME BRULEE (GF)

FIG AND FRANGIPANE TART

CHOCOLAT TORTE,WINTER BERRIES AND CHANTILLY CREAM (GF)

PROFITEROLES

RUM AND RAISIN ICE CREAM (GF)

POMEGRANATE SORBET (GF)

ASSIETTE DU FROMAGE (GF AVAILABLE)

Vegan and gluten free main course also available to order

Our food is prepared in a kitchen where allergens may be present. Please ask the front of house team if you have concerns.

(V) - VEGETARIAN (VG) - VEGAN (VGO) - VEGAN OPTION AVAILABLE

