Bistro

LOTTE

Christmas Menu

£39.95 for three courses / £33.95 for two courses

Starters

Roasted parsnip and apple soup, with apple croutons and crispy sage (GF) (VGO)
Panko brie, with orange, cranberry and rosemary confit (V)
Crayfish salad and prawn cocktail (GFO)
Duck liver parfait, with toasted brioche and fig chutney (GFO)
Wild mushroom arancini, with garlic aioli (VG)
Goats cheese, candied pecan, pear and rocket salad (V)

Main Courses

Steak frites, served with pink pepper-corn sauce, frites and salad
Duck breast, served with red cabbage and garlic pomme puree, blackberry and cassis sauce (GF)
Chicken ballotine, with streaky bacon, apricot, pork and sage stuffing, fondant potato and cranberry and port sauce
Sea bass fillet, fondant potato, with sauce Veronique
Potato rosti, onion marmalade, roasted root vegetables and cranberry and port sauce (VGO)
Mushroom bourguignon, served with frites and salad (VG)

Main courses are served with roasted carrots, sprouts & chestnut fricassee (unless stated)
All main courses are suitable for a gluten free diet

Desserts

Espresso creme brulee (GF)
Mont blanc meringue (GF)
Sweet cherry and chocolate brioche bread and butter pudding, with vanilla ice-cream
Profiteroles
Toasted hazelnut ice-cream and praline crisp (V) (GF)
Clementine sorbet (VG) (GF)
Affogato - add Baileys, Kahlua or Amaretto for £3
Assiette du fromage (GFO)

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