

CHEZ ANTOINETTE

DELICIOUSLY FRENCH

SIGNATURE FESTIVE MENU

£65 per person

GLASS OF AYALA BRUT MAJEUR (+£14 per person)

GLASS OF SPARKLING WINE ON ARRIVAL + HALF BOTTLE OF WINE (+£26 per person)

·SELECTION OF BREAD & BUTTER· gf/v/vg on request
baguette, seeded sourdough, Campagne sourdough

ENTRÉES

·JERUSALEM ARTICHOKE & LEMON THYME VELOUTÉ· gf/v/vg on request
artichoke crisps, white truffle oil

·TERRINE OF FOIE GRAS·
toasted brioche, fig chutney

·BAKED SCALLOPS· gf
leek fondue, cauliflower puree & brown butter with hazelnuts

PLATS

·FILLET OF BEEF WITH OXTAIL CRUST· gf
pommes purée, spinach, Vichy carrot, sauce bordelaise

·BRONZE TURKEY WITH CHESTNUT & THYME STUFFING· gf
roast potatoes, Vichy carrots, crispy sprouts, turkey gravy

·SALMON EN CROÛTE· gf on request
haricot verte, sauce caviar

·WILD MUSHROOM VOL-AU-VENT· gf/vg on request
roast garlic cream, winter truffle

DESSERTS

·CHOCOLATE AND HAZELNUT CHOUX BUN· gf/v on request
chocolate whipped ganache, crunchy hazelnut praline

·APPLE & CARAMEL YULE LOG· v
caramelised apple, caramel mousse, spiced bread sponge

·LEMON AND RED CURRANT PAVLOVA· v/vg on request
red currant gel, lemon cream, crisps meringue

·FRENCH CHEESE PLATE· gf/v on request
selection of French cheeses & fruit bread

vg: vegan v: vegetarian gf: non gluten containing recipe, more options available on request
For any dietary requirements please ask your server.

An optional 15% service charge will be added to your bill. Prices inclusive of VAT.