

CAFÉ TARTINE CHRISTMAS MENU 2019

£30 per head

Starters

Celeriac and Chestnut Soup (v)

with artisan bread and butter

Duck Leg Confit Bon Bons

with celeriac remoulade, sweet and sour red pepper coulis, orange glaze and mixed leaves

Artichoke Salad (v)

with tomato pil pil sauce, crispy chickpeas and grilled baby gem lettuce

Pork Rillettes

with apricot chutney, mixed leaves and germagrains bread

Mains

Turkey Saltimbocca

wrapped in Parma ham with sage, onion & herb stuffing, roast honey parsnips, roast potatoes, turkey gravy and cranberries

9oz Pan Seared Rib-Eye (supplement £7)

with rocket and parmesan salad, peppercorn sauce and pommes frites

Roasted Rump of Lamb

with black garlic puree, Puy lentils, French beans, thyme and garlic jus

Slow Roasted Pork Belly

with roast potatoes, kale, chorizo, apple puree and mustard jus

Cranberry & Lentil Bake (v)

wrapped in vegan filo pastry with roast vegetables, potatoes and a vegan jus

Desserts

Eggnog Panna Cotta

with boozy spiced pears

Mincemeat in Brick Pastry

with plum sauce and vanilla ice cream

Mulled Fruits

with homemade raspberry sorbet

Sticky Toffee Pudding

with toffee sauce and vanilla ice cream