

Kendellsbistro

Christmas Party Menu 2026

Lunch 42.90 - Dinner 49.90

Les Entrées

PATE DE FOIE DE CANARD

Smooth Duck Liver Pate - Cognac - Pickled Red Onions - Apple Raising Chutney - Sourdough Toasts

BOUDIN NOIR

French Black Pudding - Apple Puree - Caramelised Onions

SAUMON FUMÉ D'ÉCOSSE

Smoked Scottish Salmon - Toasted Rye Bread - Cucumber and Dill Relish

(V) SALADE DE CHÈVRE CHAUD AUX NOIX

Toasted Baguette - Warm Goats Cheese - Mixed Leaves - Dijon Vinaigrette

(V)/(VE) SOUPE AU TOMATE

Rocket - Pesto - Emmental Cheese - Sourdough Croutes

Plats Principaux

DINDONNEAU RÔTI

Roast Breast of Turkey - Chestnut & Sage Stuffing - Pigs in Blankets - Cider & Calvados Gravy - Cranberry Sauce

POITRENE DE PORC BOULANGERE

Slow Braised Belly Pork - Potato Shallot Tomato Rosemary Garlic Gratin

ESCALLOP DE SAUMON

Escallop of Salmon - Chive and Lemon Crust - Crushed New Potatoes - Sauce Vert

(V) CAMEMBERT AU FOUR

Baked Whole Camembert - Honey Chilli Glaze - Croutes - New Potatoes - Cornichons - Grapes

(Ve) TART AU ARTICHAUD CONFIT

Pastry Tart - Ratatouille Niçoise - Roast Artichokes

All Served With A Fine Selection Of Vegetables

Les Desserts

CREME BRULEE

Vanilla Pod Custard - Burnt Sugar

CHOCOLATE CRÉMEUX

Rich Dark Chocolate Custard - Sable Biscuit

LES FROMAGES

Selection of French Cheeses (£2.50 Supplement)

BOUDIN DE NOEL

Christmas Pudding - Rum Sauce

GATEAU AU FROMAGE AU CITRON

Lemon Cheesecake - Raspberry Sauce

(Ve) POIRE BELLE HELENE

Poached Pear Vanilla Pod Ice Cream - Cherry Sauce

1st December - 24th December

All bookings have 2 hours in the restaurant

Book via Phone: 0113 243 6553 or Email: info@kendellsbistro.co.uk

