

Kendellsbistro

Christmas Day 2023

£125 per person

Amuse Bouche
An Amusement Of Ze Mouth

Entrée

Gratinée Lyonnaise

Classic French Onion Soup - Gruyere Cheese - Croutons

Ravioli aux Fruits de Mer

King Prawns - Scallops - Salmon Ravioli - Lobster Sauce

Pate de Foie de Canard

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

Saumon Rillette

Potted Poached Salmon - Smoked Salmon - Sourdough Toast

(V) Tarte A la Betteraves

Goats Cheese - Pastry Tart - Roast Beetroot Orange Pickle - Herb Crumb Beetroot Glaze

Plat Principaux

Dindonneau Rôti

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

Cote De Boeuf

Roast Sirloin of Beef - Yorkshire Pudding - Fresh Horseradish - Red Wine Gravy - Roast Shallots

Carre d'Agneau

Roast Rack of Lamb - Herb Crust - Blueberry Mint Glaze

Fruit de Mer en Pappilotte

Fillets of Seabass - King Prawns - King Scallops - Fennel - Lemon - Tarragon - Baked in a Paper Parcel

(V) Quiche au Tomate et Boursin

Plum Tomatoes Quiche - Leeks - Boursin Cheese - Fennel Remoulade

Legumes

Pommes de Terre Rôtis

Choux de Bruxelles

Purée de Carottes et de Rutabaga

Petits Panais Rôtis

Les Desserts

Boudin De Noël

Homemade Christmas Pudding - Rum Sauce

Crème Brûlée

Vanilla Pod Custard

Tarte Tatin

Warm Apple Tart - Vanilla Ice Cream

Bouche De Noel

Rolled Chocolate Sponge - Whipped Cream - Tia Maria - Black Forest Cherries

Les Fromage

A Selection of French Cheeses - Croutons - Grapes - Walnuts

Gateau au Fromage Blanc au Rhum

Cheesecake - Rum - Raisins

Les Café

Coffee - Mince Pie - Petit Fours

(Each table will be allocated for a maximum of 2 hours from the time of your booking)