

Kendellsbistro

Christmas Day 2026

£129 per person

Amuse Bouche

An Amusement Of Ze Mouth

Les Entrées

Gratinée Lyonnaise

Classic French Onion Soup - Gruyere Cheese - Croutons

Coquilles Saint - Jacques aux Fruits de Mer

King Prawns - Scallops - Langoustines - Lobster Sauce

Pate de Foie de Canard

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

Croustade (Available Also as a Main Course)

Pastry Case - Truffled Mushroom Puree - Poached Egg - Hollandaise Sauce

(V) Tarte A la Betteraves

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

Plats 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

Pave d'Agneau

Roast Rump of Lamb - White Onion Puree - Blueberry Mint Glaze

Fruit de Mer en Papillote

Fillet of Sea Bass - King Prawns - Fennel - Lemon - Tarragon - Baked in a Paper Parcel

(Ve) Celeriac En Croute

Roast Celeriac - Puff Pastry - Mushrooms - Beetroot Red Wine Sauce

(V) Camembert Au Four

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

All Served With A Fine Selection Of Vegetables

Les Desserts

Boudin De Noël

Homemade Christmas Pudding - Rum Sauce

Crème Brûlée

Vanilla Pod Custard

Tarte Tatin

Warm Apple Tart - Vanilla Ice Cream

Tarte au Chocolat

Dark Chocolate and Cointreau Tart

Les Fromage

A Selection of French Cheeses - Croutons - Grapes - Walnuts

Gateau au Fromage Blanc au Rhum

Cheesecake - Rum - Raisins

Le Café

Coffee - Mince Pie - Petit Fours

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

Joyeux Noël !