



Kendellsbistro

CHRISTMAS DAY MENU

£78 per person

AMUSE BOUCHE

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ENTRÉE

V creme du barry
cauliflower soup - poached egg - truffle oil

parfait de canard
smooth duck liver paté - cointreau liquor

boudin blanc

French traditional christmas white pudding - white onion sauce - buttered leeks

tartine de canard

smoked duck - shredded duck - foie gras - apple

rillettes de saumon

potted salmon - cucumber & dill pickle

PLAT PRINCIPAL

dindonneau rôti

breast of turkey - crispy bacon - toulouse sausage - chestnut & sage - cider & calvados gravy
- cranberry sauce

loup de mer

grilled fillets of seabass - king prawns - garlic and lemon butter

pavé d'agneau

roast rump of lamb - peat and mint purée - red currant and port wine sauce

V risotto crémeux aux cèpes

cèpe mushroom risotto - truffle oil - poached duck egg

V aubergine charlotte

charred aubergines - layered chickpeas - rose harissa spiced veg

cote de boeuf

pepper crusted rib of beef - Yorkshire pudding - horseradish - red wine gravy - thyme -
roasted shallots

LEGUMES

pommes de terre rôtis - roast potatoes

choux de bruxelles - brussel sprouts

purée de carottes et de rutabaga - smashed carrot & swede

panais rôti - roast parsnips

LES DESSERT

bouchée de Noël

homemade christmas pudding - rum sauce

crème brûlée

vanilla pod custard

tarte tatin

warm apple tart - vanilla ice cream

petit pot au chocolat

rich chocolate mousse - rum liquor - whipped cream

gateau au fromage

cheesecake - rhubarb - brandy snap biscuit

les fromage

cheeseboard - camembert - morbier - roquefort - french toast - grapes - walnuts

LES CAFÉ

coffee - mince pie - petit fours

V denotes suitable for vegetarians

