AUBAINE RESTAURANT & BAR

FESTIVE MENU

£60 per person

STARTERS

choose one

French onion soup
Onions, croutons, Emmental cheese

Stracciatella
Poached pears, Radicchio, toasted seeds, truffle honey, grissini

Beetroot falafel
Romesco (vegan)

MAINS

choose one

Filet de Salmon
Sauce Véronique, fine beans

Duck Leg
Fondant potato, braised chicory, orange sauce

Cauliflower risotto
Brie de Meaux, truffle honey, radicchio

Wild Mushroom pithivier
Jerusalem artichoke puree, braised globe artichokes (vegan)

DESSERTS

choose one

Vegan crème caramel
Brandy-soaked prunes compote (vegan)

Sticky toffee pudding
Vanilla ice cream

Crème Brulle

Carrot Cake
Cream cheese icing

ADD +18.00

Side vegetable sharing platter (serves four)

Tender stem broccoli

Wilted spinach

Fries

MAKE IT MORE FESTIVE

Tender Fizz & Canapé Welcome £25pp

3 canapés per person and a glass of Prosecco

French Cheese Board & Port £24pp

Selection of French cheeses, grapes, apple, celery, candied walnuts, figs, crackers & a glass of 10yr old Port

Please let us know if you have any allergies or intolerances. Whilst we take care to minimize the risk of cross contamination in our kitchens, we cannot guarantee the absence of allergens in any of our dishes. Menu subject to change.

AUBAINE RESTAURANT & BAR

FESTIVE MENU

£75 per person

STARTERS

choose one

French onion soup
Onions, croutons, Emmental cheese

Salmon gravadlax
Dill yogurt dressing, blinis

Wagyu beef carpaccio
Walnut ketchup, Roquefort crumb, brioche croutons

Beetroot falafel
Romesco (*vegan)

MAINS

choose one

Rolled turkey breast
Sage & onion stuffing, pigs in blanket, braised cabbage, roast potatoes, jus

Beef bourguignon
Mashed potato, onion, mushrooms, carrots, bacon

Monkfish
Mussels moilee, wilted spinach

Wild Mushroom pithivier
Jerusalem artichoke puree, braised globe artichokes (vegan)

DESSERTS

choose one

Vegan crème caramel
Brandy-soaked prunes compote (vegan)

Sticky toffee pudding
Vanilla ice cream

Chocolate and salted caramel souffle

Cheesecake brulee
Strawberry ice cream

ADD +18.00

Side vegetable sharing platter (serves four)

Tender stem broccoli | **Wilted spinach** | **Fries**

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