

*L'experience*

## **Festive Menu**

### **Entrées**

#### **Paté Stuffed Mushrooms**

Grilled chestnut mushrooms, stuffed with homemade paté & dressed in garlic  
butter

#### **Baked Camembert**

Sprinkled with fresh cranberries, Manx honey, orange & thyme

#### **French Onion Soup**

Our signature dish, onion soup topped with Manx cheddar & gruyère cheese

#### **Prawns and Salmon Cocktail**

Cold water prawns, Paddy's smoked salmon and marie rose sauce

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## Plate Principal

### Turkey

*Festive turkey with brie croquette, cranberry & port jus*

### Cod & Scallops Thermidor

*Cod & scallops baked in classic cheese sauce*

### Beef Bourguignon

*Strips of beef fillet in bourguignon sauce*

### Fillet Steak - £7 Supplement

*Aged 8oz fillet steak, cooked to taste with rich peppercorn & cognac sauce*

***All served with our cream garlic Spinach, vegetables, new potatoes & fries***

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## *Desserts*

Chocolate & orange mousse

Christmas Pudding

Roquefort, pear, Manx honey, walnuts & rocket leaf salad

*3 courses for £50*

*At L'Expérience we believe every guest should enjoy freshly cooked food. If you or your guests have any allergy or dietary restrictions, please inform your waiting on staff and we'll accommodate your needs.*

*Please note that a non-refundable deposit of £20.00 per head is required to secure your booking.*