

La Table



Christmas Menu

2nd December to 23rd December 2026

Starters

Traditional French onion soup

Duck and orange pâté, laced with Cognac, served with fingers of toast

Cheese Soufflé

Prawns bound in a classic cocktail sauce topped with white crab meat

Grilled chestnut mushrooms stuffed with herb duxelle and finished with garlic butter (V)

Mains

Roast breast of turkey served with a croquette of brie and stuffing and a cranberry and port jus

Roasted prune-stuffed pork loin with a cream and Cognac deglaze

Monkfish brochette served with citrus hollandaise

Fillet steak with a creamy Cognac and black peppercorn sauce (£12 Supplement)

Courgette filled with a medley of vegetables topped with a crisp gratin on a tomato concassée (V)

All main courses served with

dauphinoise potatoes, roast parmentier potatoes, creamed garlic spinach and vegetables

Dessert

Christmas pudding with brandy butter

Honey and clementine crème brûlée

Lemon chiffon with chocolate ganache

Chocolate and Grand Marnier mousse

Le Welsh: savoury melted vintage Manx Cheddar, served over toasted sour dough bread laced with Bushy's ale, mustard and Worcestershire sauce

Lunch: 45 Dinner: 60

Mince Pies

Crackers & Novelties

