

Les Fontaines Christmas Menu



2 COURSES £19.95 | 3 COURSES £24.95

To Start

Spiced Pumpkin & Coconut Soup ^{1,7} *vg*

Ciabatta slices, coconut milk, Cinnamon, Jersey butter

Tempura King Prawns ^{1,2}

Creamed avocado, cherry tomatoes

Deep Fried Breaded Camembert ^{1,3,7,10}

Cranberry sauce, dressed leaves

Spiced, Sweet & Sticky Chicken ^{6,8,10,11}

Teriyaki, honey, garlic, beansprouts, spring onion, dressed rocket leaves

Main Courses

Traditional Roast Norfolk Turkey ^{1,7,10,12}

Roast potatoes, honey glazed root vegetables, pigs in blankets, brussel sprouts, carrots, red wine gravy, cranberry sauce

Smoked Haddock Fillet ^{4,7}

New potatoes, tenderstem broccoli, balsamic vine tomatoes, crème fraîche, herb butter sauce

Honey Roasted Gammon ^{1,7,10}

Spring onion mash, glazed baby carrots, cream parsley sauce

Vegan Hotpot ¹ *vg*

Butter beans, butternut squash, lentils, spring onion, pumpkin seeds, spinach, garlic, coriander, rich tomato sauce, sliced ciabatta

To End

Traditional Christmas Pudding ^{1,3,7,8,12}

Brandy cream sauce

Festive Cheese Board ^{1,7,9,12}

Crackers, grapes, apple & cider chutney

Chocolate Truffle Tart ¹ *vg*

Champagne sorbet

Allergen Key:

1 - Wheat | 2 - Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6 - Soya | 7 - Dairy | 8 - Nuts | 9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur / Alcohol | 13 - Lupin Flour | 14 - Molluscs