

# BISTRO GAUTIER

AT THE AMBLE INN

2 COURSES £25 / 3 COURSES  
£30

WITH HOMEMADE MINCE PIES ON  
US

BOOK YOUR CHRISTMAS PARTY  
WITH US, SPACES ARE FILLING FAST

## FESTIVE MENU



SERVED MONDAY 20<sup>TH</sup>  
NOVEMBER – SATURDAY  
23<sup>RD</sup> DECEMBER

THE FESTIVE MENU IS ONLY  
AVAILABLE FOR PRE ORDERED  
BOOKINGS, A £10 DEPOSIT PER  
PERSON WILL BE REQUIRED TO  
CONFIRM THE TABLE

### LES ENTREES

#### SOUPE DE CHATAIGNES (V)

Roasted chestnut & squash soup finished with cream & served with freshly baked baguette

#### SAUMON SALE AU GIN

Gin cured salmon with baby leaf salad & crostini

#### PARFAIT DE FOIE DE CANARD

Our classic rich duck liver parfait with toasted sourdough and shallot compote

#### TARTELETTE AU CHÈVRE ET BETTERAVE (V)

Roasted heritage beetroot and goats cheese tart with roquette and pesto

### LES PLATS

#### BALLONTINE DE DINDE À L'ANGLAISE

Classic roast turkey stuffed with our festive pear, sage and chicken mousseline with a rich traditional gravy

#### DUO DE BOEUF

Slow cooked beef, roasted for 12 hours with tomato, red wine & Dijon mustard served alongside a confit beef and horseradish croquette with parsnip crisps and a horseradish jus

#### PAPILLOTE FESTIVE

Catch of the day served in a steamed parcel with seasonal green vegetables & parsley butter

#### LÉGUMES EN CROUTE (V)

Roasted pumpkin with sage, apricots & cranberries wrapped in light butter puff pastry with squash purée

#### FILET DE BOEUF - £5 SUPPLEMENT

7oz Fillet steak with creamy truffle mash and a rich peppercorn sauce

*ALL SERVED WITH GOOSE FAT ROAST POTATOES, CREAMED BRUSSEL SPROUTS, WINTER ROASTED VEGETABLES & PIGS IN BLANKETS*

### LES DESSERTS

#### TARTE AU CHOCOLAT

Deliciously rich dark chocolate torte

#### CHRISTMAS MACARONS

#### CRÈME BRÛLÉE

Served with gingerbread biscuits

#### FROMAGE

A selection of regional farmhouse French cheeses served with crackers, fresh baguette and quince jelly

#### ICE CREAM AND SORBET SELECTION