

BISTRO GAUTIER

AT THE AMBLE INN

DECEMBER PRIX FIXE MENU

WEEKDAYS 12PM – 4:30PM

2 COURSES - £11.95 / 3 COURSES - £13.95

STARTERS

SOUPE DU JOUR (V)

Homemade soup of the day, served with baguette (GF on request)

SMOKED SALMON

Smoked salmon with a dill, shallot and caper vinaigrette

TARTE PROVENÇAL (VG*)

Crisp puff pastry tart filled with a rich tomato ragout topped with French goat's cheese

TURKEY CROQUETTES

Homemade turkey croquettes served with cranberry sauce

MAINS

CONFIT BEEF HASH

Slow cooked confit beef and potato cake with shallots and leeks, topped with a poached egg and horseradish sauce

POULET CHASSEUR

Chicken breast in a rich sauce of mushrooms, tarragon, tomato and white wine served with pommes purée

FISH OF THE DAY

Our catch of the day, pan roasted and served with a cured meat and bean cassoulet

CAULIFLOWER STEAK (VG)

Hearty steak of cauliflower basted in vegan butter served with a spiced bean ragout

DESSERTS

CHOCOLATE POT

SPICED FRUIT PANNACOTTA

ICE CREAM / SORBET SELECTION

PRALINE CRÊPE WITH HAZELNUT CRUMB AND CHANTILLY CREAM

For further information regarding allergens in our dishes please ask a member of staff. Please inform us of any allergies your party has.
VG* vegan upon request.

A discretionary gratuity of 12.5% will be added to your bill.