

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 19TH
NOVEMBER – SUNDAY 23RD
DECEMBER

THE FESTIVE MENU IS ONLY
AVAILABLE FOR PRE ORDERED
BOOKINGS, A £10 DEPOSIT PER
PERSON WILL BE REQUIRED TO
CONFIRM THE TABLE AND FULL
PAYMENT DUE PRIOR TO YOUR
SELECTED DATE

LES ENTREES

SOUPE DE CHATAIGNES (V)

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

SAUMON RILLETTE

Hot smoked flaked 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 TOMATE (V) (VG UPON REQUEST)

Roasted heritage tomato, pinenut and goat's cheese tart with roquette and pesto

LES PLATS

BALLONTINE DE DINDE À L'ANGLAISE

Classic roast turkey stuffed with our festive turkey and herb mousseline with a rich traditional gravy

DUO DE BŒUF

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

LÉGUMES EN CROUTE (V) (VG UPON REQUEST)

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

POISSON FESTIVE

Roasted whole catch of the day served with a parsley butter

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

LES DESSERTS

CHRISTMAS PUDDING

Christmas pudding and biscotti slice with brandy cream

CRÈME BRÛLÉE

Served with gingerbread biscuits

CHRISTMAS MACARONS

ICE CREAM AND SORBET SELECTION

HOMEMADE MINCE PIES TO FINISH