

BISTRO GAUTIER

AT THE AMBLE INN

FESTIVE MENU

2 Course £27.95

3 Course £32.50

Served from 24th Nov till 23rd Dec

ENTREES

CALAMARS PANÉS

Cajun fried crisp squid rings served with a lime & garlic aioli

SOUPE À LA PETIT POIS ET JAMBON

Green pea and ham soup with a ham fritter

TERRINE DE JARRET DE JAMBON

Ham hock & pistachio terrine, pickled apple & English mustard dressing

TART TATIN AU OIGNON (VG)

Red onion tart Tatin served with a dressed mixed salad

PLATS

BALLONTINE DE DINDE

Boned and rolled Turkey leg & breast with a classic bread, butter, onion & sage stuffing with a rich gravy

BOEUF BOURGUIGNON

Classic braised beef casserole in a rich red wine & smoked bacon sauce with baby onions & roasted mushrooms

PITHIVIER AUX LEGUMES (VG*)

Sauteed leeks, shallots, potatoes & Roquefort cheese in a crisp puff pastry with cauliflower puree

POISSON DU JOUR

Ask the server for catch of the day

All our main dishes will be served with classic, festive vegetables:

Roast potatoes, honey roasted carrots & parsnips, creamed brussel sprouts & pigs in blankets and plenty of gravy

DESSERTS

BROWNIE AU CHOCOLAT

Chocolate orange brownie, clementines in orange syrup, chocolate crumb, sauce & ice cream

CRÈME BRÛLÉE (GF*)

Spiced apple & cinnamon baked egg custard with shortbread

GELEE DE BAIES MIXTES (VG)

Fresh berry and champagne jelly served with blackcurrant sorbet & gel and garnished with edible flowers

QUATRE-QUARTS GATEAU

Vanilla and chocolate pound cake, spiced white chocolate mousse, crème anglaise

SÉLECTION DE GLACES ET SORBETS

Choose 3 scoops from chocolate / vanilla / strawberry / salted caramel / mint choc chip blackcurrant / mango / lemon

