

CHRISTMAS FOOD

THE CHRISTMAS CHEESE BOARD

£35

- 1 X TRUFFLED MACHECOULAIS (140g) (soft cow's milk)
- 150g SCHLOSSBERGER (hard cow's milk)
- 150g FOURME D'AMBERT (cow's milk soft blue)
- 150g WALNUT & PISTACHIO BRIE (soft cow's milk)
- 1 X CAPRIFLOCON (145g) (goat's milk soft cheese)
- 1 X THYME HONEY (30g)
- 1 X SALTED BUTTER WITH SALT CRYSTALS (250g)

THE CHRISTMAS MEAT BOARD

£35

- 5 X WALNUT GRELOTS (mini-saucisson)
- 5 X BEAUFORT GRELOTS (mini-saucisson)
- 10 X ROSETTE SLICES (pork saucisson with black peppercorn)
- 1 X DUCK FOIE GRAS SLICE
- 100g DUCK RILLETES
- 40g CORNICHONS
- 40g FIG JAM

ADD ONS

BAGUETTE (half-baked – cook 5 minutes at 180° in the oven) £2.50

SALTED BUTTER WITH SALT CRYSTALS (250g) £3.50

COOKED MEAL

TARTIFLETTE (Potato, bacon, onion & reblochon gratin) - /650g portion £15

Intructions: cook in its tray for 20 minutes at 200° in the oven

PASTRIES

LEMON MERINGUE TART - /unit £4.50

CROISSANT – (available on Friday, Saturday & Sunday only) - /unit £2

PAIN D'EPICES – (Christmas cake, great toasted with foie gras) £8.5

MORE PASTRIES WILL BE AVAILABLE IN-STORE THROUGHOUT THE CHRISTMAS PERIOD, POP IN!

PLEASE CONTACT US FOR ALLERGIES & DIETARY REQUIREMENTS