

# Chez Lindsay

Menu de Noël 2020

**Crackers**  
**Petite Corbeille de Pain**



**Soupe à l'Oignon Gratinée**  
French onion and cider soup

**Assiette de Saumon Fumé**

Smoked salmon, golden beetroot, orange and goat's cheese mousse, salad, country bread, dill dressing

**Terrine de Jarret de Jambon**

Ham hock terrine, spiced apple chutney, toasted country bread, mustard dressing

**Salade de Noël**

Salad of candy and golden beetroot, stilton, walnuts, vine tomato, honey dressing



**Filet de Bar**

Filet of sea bass with lemongrass and coriander cream sauce

**Paupiette de Dinde**

Parcel of turkey filled with cranberry and apple stuffing, pig in blanket, cider turkey jus

**Cassiolette du Chef (vegan)**

Baked aubergine, courgette, and tomato on piperade topped with vegan sausage

*All main courses are served with Christmas vegetables and roast potatoes*



**Assiette de Fromages**

Selection of cheeses with celery, grapes and biscuits

**Bûche de Noël**

Traditional French chocolate log with crème anglaise

**Crêpe à l'Anglaise**

Chez Lindsay's famous pancake with mincemeat and brandy butter

**Crème Brûlée**

With orange confit zest

2 courses : £30 per person / 3 courses : £38.50