



LE JOUR DE NOËL

Saturday 25th December
£95 per head

STARTERS

Lentil and pearl barley salad with roast pumpkin, sweet potato, pine nuts and cranberry dressing

Pan-fried foie gras, Bayonne cured ham, foie gras mousse and grilled mushroom served on toasted Campaillou bread with a micro herbs salad and truffle oil

Roast scallops with butternut squash purée, nut brown butter, Kieta caviar and chives

Celeriac and hazelnut soup, pickled apple and truffle

MAINS

Traditional roast turkey, chestnut sage and onion stuffing, pigs in blankets, roast potatoes, honey roasted root vegetables, brussel sprouts, cranberry sauce, bread sauce and turkey gravy

Grilled beef fillet with dauphinois potato, caramelized shallots, wilted leeks and a mulled wine sauce

Pan-seared halibut with white beans and leeks, wilted greens and lobster bisque

Butternut squash, mushrooms, baby spinach, cranberries and vegan cheese wellington served with mesclun salad and walnut pickle

Roast quail with chestnut and prune stuffing, grape confit, pearl onions, and jus gras

SORBET

Champagne sorbet and raspberry coulis

DESSERTS

Christmas pudding with brandy sauce

Bourdalou tart with Armagnac ice cream

Profiteroles with salted caramel, vanilla, marmalade ice cream topped with chocolate sauce and toasted almonds

Apple, almond and mincemeat crumble with vanilla custard

FROMAGE

Cheese platter with quince paste, celery, grapes, chutney, and seeded crackers

TO FINISH

Freshly made tea and coffee

Dark chocolate and mint chard

Mini mince pies

Reserve your table online www.thelittleangel.co.uk

Before ordering, please speak to our team if you have a food allergy or intolerance.
A 10% service charge will be added to your bill and all of the money goes to the team.