



MENU DE FÊTE DE NOËL

2 courses £30

3 courses £36

STARTERS

Traditional prawn cocktail, Marie Rose sauce and brown bread

Slices of cured salmon with cucumber ribbons, smoked paprika and anchovy cream

Pan-fried chicken livers, crispy chicken skin with red currants, spinach and rocket salad

Watercress, red chicory and spinach salad with red quinoa,
cranberries, chestnut and clementine dressing

Cauliflower soup with roasted Jerusalem artichoke, truffle cream and beetroot oil

MAINS

Traditional roast turkey with pig in blankets and stuffing served with
Brussel sprouts, savoy cabbage with pancetta, fricassée of suede,
parsnip and carrots with roast potatoes and gravy

Catch of the day - with roast chervil root, braised leek, red wine sauce

Wild mushroom and nut roast served with Brussel sprouts, fricassée of suede,
parsnip and carrots with roast potatoes and vegetable gravy

Casserole of venison with mushroom, carrots and silver skin onions
served with game chips, roasted new potatoes and rosemary butter

Pork fillet with celeriac fondant, sweet potato puree, tenderstem broccoli and Griottines

DESSERTS

Traditional trifle with sherry clementine and cranberry

Christmas pudding with brandy sauce

Cinnamon crème brûlée with ginger short bread

Poached pear with mulled wine jelly, beer and thyme sorbet
with white chocolate chard and chocolate sauce

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

Reserve your table online www.thelittleangel.co.uk

Menu available from 30/11 until 24/12

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.