

# LA FOURCHETTE

## CHRISTMAS MENU

CHRISTMAS 2011

### ON ARRIVAL

Home made mulled wine or soft drink  
served with chefs canapés

### STARTERS

Pan fried scallops, cauliflower and cumin  
puree, Parma ham and crisp apple salad

Trio of goats cheese, creamed, baked with  
honey, coated with toasted nuts

Twinned leek and potato soup with  
garlic and herb crouton

Chicken liver parfait, mulled wine chutney  
and toasted brioche

### MAINS

Slow cooked belly pork, Morcilla sausage,  
apple and cinnamon puree, compressed  
vegetables with sage reduction

Local venison (served pink), beetroot  
Dauphinoise, roasted mushroom, carrots  
and shallots with red wine jus

Salmon mi cuit, roasted parsnip puree,  
fondant potato, crab tortelloni, candied  
walnut and rocket salad

Roasted guinea fowl, pan fried Brussels sprouts,  
chestnuts and smoked bacon, Boulangere  
potatoes, tarragon scented jus

Pearl barley risotto with roasted butternut  
squash, pan fried wild mushrooms  
and pine nuts

### DESSERTS

Tarte Tatin with cinnamon ice cream

Christmas pudding ice cream  
in a nougatin basket

Crème Brulee with Armagnac prunes

Chocolate and chestnut tart  
with beetroot ice cream

Cheese board (£3 suppliment)

### AFTER DINNER

Fresh coffee and chefs petit fours

### ABOUT OUR FOOD

We take great pride in our food, not only in our  
kitchens but in its provenance and sustainability.

We source ingredients from local farms and specialist  
suppliers right down to local people who bring us  
fantastic produce from their own gardens.

### VINS ET BIÈRES

To compliment our menus we have hand picked  
a great selection of wines, continental beers and  
lagers many of which are fair trade, organic and  
vegan friendly.



### HAVE A VERY MERRY CHRISTMAS

At La Fourchette we have a growing reputation for excellent food and hospitality,  
something we hope is reflected in this years Christmas menu.

You can enjoy your Christmas celebration with us from just £25 per person for two courses or  
£30 for three. Both include an aperitif and canapés on arrival and coffee with petit fours  
after dinner. Something to make it a little more special without adding to the cost. And,  
of course it's Christmas so it wouldn't be a party without crackers and silly hats!

For further details or to discuss your requirements please call us on

# 01803 864499

or email [equiries@lafourchettebrasserie.com](mailto:equiries@lafourchettebrasserie.com)