

Kendellsbistro

Christmas Party Menu 2021

Lunch £30.90 - Dinner £35.90

ENTRÉE

MOULES MARINIÈRE

Mussels - White Wine - Garlic - Cream - Shallots - Thyme

PÂTE DE FOIE DE CANARD

Smooth Duck Liver Pate - Cognac - Pickled Red Onions - Apple Raising Chutney - Sourdough Toasts

BOUDIN NOIR

French Black Pudding - Apple Puree - Caramelised Onions

SAUMON MARINÉE

Home Cured Salmon - Sour Cream - Celeriac Remoulade - Citrus Gell

(V) TARTE AUX BÈTERAVES

Roast Beetroot Orange Pickle - Goats Cheese - Pastry Case - Herb Crumb

SOUPE A LA TOMATE

Tomato Rosemary Soup - Sun Dried Tomato Tapenade - Olive Oil Croutes

PLAT PRINCIPAL

CONFIT DE CANARD

Slow Cooked Duck Leg - White Beans - Smoked French Sausage

SUPRÊME DE FAISON

Pan Fried Pheasant Breast - Cabbage Bacon - Juniper Ginger Bread Crumb - Port Wine - Redcurrant Glaze

SAUMON EN CROUTE

Salmon - Puff Pastry - Spinach - Tomato Butter Sauce

LAMB BOULANGÈRE

Roast Lamb Rump - Potato Cake - Shallots - Rosemary - Red Wine Jus

(V) CELERIAC WELLINGTON

Roast Celeriac - Mushrooms - Truffle Mash - Puff Pastry - Red Wine Beetroot Glaze

(V) AUBERGINE CHARLOTTE

Layered Aubergines - Harissa Spiced Chickpeas - Mediterranean Veg - Charred Artichoke

ALL SERVED WITH A FINE SELECTION OF VEGETABLES

LES DESSERT

MOUSSE AU CHOCOLAT

Chocolate Mousse - Profiteroles - Dark Chocolate - White Chocolate

CRÈME BRULÉE

Vanilla Pod Custard - Burnt Sugar

BOUDIN DE NOËL

Homemade Christmas Pudding - Rum Sauce

GÂTEAU AU FROMAGE

Cheesecake - Salted Caramel Sauce - Almond Praline

TARTE AMANDINE

Pear and Almond Frangipane Tart - Crème Fraîche

POIRE BELLE HELENE

Poached Pear - Vanilla Pod Ice Cream - Chocolate Sauce

1st December - 24th December

All bookings have 1 hour 45 mins in the restaurant

Book via Phone: 0113 243 6553 or Email: info@kendellsbistro.co.uk