

# Les Fontaines Christmas Menu



Available from 27<sup>th</sup> November to 24<sup>th</sup> December | To book call: 862707

2 COURSES £19.95 | 3 COURSES £24.95

## To Start

**Spiced Pumpkin  
& Coconut Soup (VG)** <sup>1,7</sup>  
*Coconut milk, cinnamon,  
ciabatta slices, Jersey butter*

**Tempura King Prawns** <sup>1,2,7,10,12</sup>  
*Bloody Mary Marie Rose sauce*

**Deep Fried  
Breaded Camembert** <sup>1,3,7,10</sup>  
*Cranberry sauce, dressed leaves*

**Spiced, Sweet  
& Sticky Chicken** <sup>6,8,10,11</sup>  
*Hoi Sin, honey, garlic, beansprouts,  
spring onion, dressed rocket leaves*

## Main Courses

**Traditional Roast Norfolk Turkey** <sup>1,7,10,12</sup>  
*Roast potatoes, pigs in blankets,  
Brussel sprouts, honey glazed parsnips,  
carrots, red wine gravy, cranberry sauce*

**Smoked Haddock Fillet** <sup>4,7</sup>  
*New potatoes, tenderstem broccoli,  
balsamic vine tomatoes, crème fraîche  
& chive butter sauce*

**Honey Roasted Gammon** <sup>1,7,10</sup>  
*Spring onion mash, glazed baby carrots,  
cream parsley sauce*

**Vegan Hotpot (VG)** <sup>1</sup>  
*Butter beans, butternut squash,  
green lentils, pearl onions, pumpkin seeds,  
spinach, garlic, coriander, rich tomato sauce,  
sliced ciabatta*

## To Finish

**Traditional Christmas Pudding** <sup>1,7,8,12</sup>  
*Brandy cream sauce*

**Festive Cheese Board** <sup>1,7,9,12</sup>  
*Crackers, grapes, apple & cider chutney*

**Chocolate Truffle Tart (VG)** <sup>1</sup>  
*Champagne sorbet*

Allergen Key:

1 - Wheat | 2 - Crustaceans | 3 - Eggs | 4 - Fish | 5 - Peanuts | 6 - Soya | 7 - Dairy | 8 - Nuts | 9 - Celery | 10 - Mustard | 11 - Sesame Seeds | 12 - Sulphur / Alcohol | 13 - Lupin Flour | 14 - Molluscs