

Rendezvous Boxing Day Menu 2011

12 noon to 5.00 pm (last orders)

£30.00 per person for Four Courses

Children under 10 years of age £15.00 per person

Veloute of Parsnips with Vanilla Cream

Risotto of Marinated Salmon with Dill Creme Fraiche and Grated Parmesan

Pan Roast Wood Pigeon Breast with Savoy Cabbage, Chestnut, Mushroom and Red Wine Sauce

Duck Liver Pate served with Brioche

Oven Baked Onion Plum and Feta Cheese Tart with Pesto Sauce

Fettucini with White Crab and Chive Cream Sauce

Roast Cod with Lightly Curried Cauliflower Puree and Vinaigrette of Raisins, Capers and Apples

Pan Roast Breast of Guinea Fowl with Ragout of Wild Mushrooms and Pomme Parisian

Roast Sirloin of Beef, Haricot Vert, Pomme Sarladaise and Bordelaise Sauce

Roast Pork Belly Confit, Red Cabbage, Pomme Puree and Apple Sauce

Roast Pheasant, Glazed Cinnamon Carrots, Sauteed Brussel Sprouts, Celeriac Batons, Red Current Jelly and Port Wine Sauce

Vanilla Creme Brulee

Pot au Chocolat and Creme Chantille

Selection of Cheese

Coffee & Petit Fours

All prices are per person. All prices include VAT. A 10% gratuity will be added to your bill. A deposit of £10.00 per person is required. Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our dishes to be free of nut traces. Any allergies please speak to the manager on duty.