

*pre-order required with 5 working days' notice

30th Nov – 24th Dec

2 courses for £42 | 3 courses for £49 | Add a Cheese Course for £8

Festive Set Menu

starters

Pâté en Croûte

Red Onion Jam, Grilled Baguette & Mixed Leaf Salad

Crayfish & Crab Cocktail

Marie Rose Sauce, Gem Lettuce

Crottin de Chavignol

Goat Cheese, Grilled Baguette, Mixed Leaf Salad

Hot Seared Foie Gras

Apple Compôte, Toasted Brioche & White Balsamic (£6 supp.)

Three Brixham Scallops

Cauliflower Purée, Cured Pork Cheek & Marcona Almond (£6 supp.)

main

Turkey Breast

*Chestnut & Apricot Stuffing, Toulouse Sausage "pig in blanket"
Honey Roasted Vegetables, New Potatoes and Cider & Thyme Jus*

Melt-in-the-Mouth Beef Cheek

*Sweet Potato Fondant and Tomato Provençal
With Rosemary Infused Red Wine Jus*

Salmon en Croûte

*Tarragon Cream Sauce
Honey Roasted Vegetables & New Potatoes*

Pea & Shallot Tortelloni (Vegan)

Wilted Spinach, Lovage Pesto & Extra Virgin Olive Oil

Supreme of Halibut

*Champagne & Chervil Butter Sauce
Braised Fennel, Hasselback Potato & Trout Caviar (£8 supp.)*

Fillet of 32-day Matured Beef

Creamy Green Peppercorn Sauce, Gratin Dauphinoise (£15 supp.)

Christmas Pudding Ice-cream Profiterole
Hot Chocolate Sauce

Basque Style Cheesecake
Berry Compote

Homemade Apple Tart
Cinnamon Ice-cream

Cheese – Optional (£8 extra per person)

Brie de Meaux
Grilled Sourdough & Truffle Honey

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£79 per person, to be taken by the entire table

Tasting Menu

Crayfish & Crab Cocktail
Marie Rose Sauce, Gem Lettuce

Brixham Scallop
Cauliflower Purée, Cured Pork Cheek & Marcona Almond

Hot Seared Foie Gras
Apple Compôte, Toasted Brioche & White Balsamic

Champagne Sorbet
With a splash of Grey Goose Vodka

Melt-in-the-Mouth Beef Cheek
*Sweet Potato Fondant and Tomato Provençal
Rosemary Infused Red Wine Jus*

Brie de Meaux
Grilled Sourdough & Truffle Honey

Christmas Pudding Ice-cream Profiterole
Hot Chocolate Sauce

To book your table

Visit: toulouselautrec.co.uk

Contact us: dine@toulouselautrec.co.uk

*Allergies catered for with advanced notification