

Le Moulin de Lecq Christmas Festive Menu - 3 Courses for £35



TO START

Christmas Prawn Cocktail

Tiger prawns, Marie-Rose sauce, lettuce and cucumber

Gf French Onion Soup

Gruyère Cheese Crostini

~ Gluten Free upon request ~

Chicken Gyoza

Asian and chilli garlic dips

Wild Mushroom Truffle Arancini

Truffle infused mayo

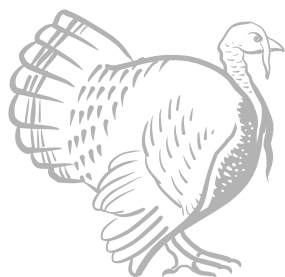


MAIN COURSES

All Christmas mains served with Duck Fat Roast Potatoes, Chestnut Brussel Sprouts, Maple Syrup Roasted Roots, Braised Red Cabbage, Cranberry Sauce and Juniper Gravy

~ Gluten Free upon request ~

Rolled Turkey with sage and apricot stuffing



Gf Watergrass Rib-eye Steak

Rosemary and Confit Garlic

~ £5 supplement ~

Slow Roasted Pork Belly

garlic and lemongrass stuffing (GF)

VEGAN Butternut Squash & Lentil Wellington

house vegan gravy

DESSERTS

Gf Traditional Christmas Pudding

Brandy Sauce

Gf Chocolate Brownie

Jersey Vanilla Ice Cream

Mango & Passion fruit Cheese Cake

Gf New York Cheesecake

