



# Christmas MENU

## Starters

**STUFFED PORTOBELLO MUSHROOM** (SERVES 1) £8.00  
*Chestnut/pumpkin/truffle oil brioche & herb crust (available without crust)*

**LOBSTER BISQUE** (500 ml) £7.00  
*Lobster/Brandy/white wine/tomato puree/fish stock/cream & seasoning*

**VOL-AU-VENT** (SERVES 1) £15.00  
*Monkfish/prawns/mussels/leeks/saffron sauce*

**SMOKED SALMON ROULADE** (SERVES 1) £9.00  
*Smoked salmon/cream cheese/chives*

**FOIE GRAS MAISON** (100 G) £25.00  
*French duck terrine/Armagnac & Port*

## Main Courses

**GRATIN D'HIVER** (SERVES 2) £12.00  
*Lentils/root vegetables/confit tomatoes/garlic/onion/ spinach cheese/ brioche crust.*

**SALMON EN CROÛTE** (SERVES 2)\* £32.00  
*Baked fillet of salmon/ spinach/puff pastry.*

**JARRET DE PORC BRAISÉ** (SERVES 2) £15.00  
*Honey & Dijon mustard glazed ham hock.*

**BEEF WELLINGTON** (SERVES 2)\* £55.00  
*Beef/mushroom duxelle/foie gras/brandy/herbs/puff pastry.*

**STUFFED PHEASANT BREAST** (SERVES 1) £14.00  
*Foie gras/mousseline/cranberry & red wine jus.*

**DUCK BALLOTINE** (SERVES 2) £28.00  
*Chestnut/clementine/Port & rich duck jus.*

**BRAISED VENISON SHOULDER** (SERVES 2) £35.00  
*Forest mushrooms/lardon/gin & juniper sauce.*

\*RAW (COOKED ON REQUEST).

## Christmas Special

**STUFFED FREE RANGE BRONZE  
TURKEY BREAST WITH À  
L'ANCIENNE STUFFING\***

*Turkey/sage/parsley/onion/garlic/butter & bread  
stuffing (PER KG) £27.50*

**BONELESS GAMMON JOINT**

*Honey, Dijon mustard & orange glazed ham/cloves &  
thyme. (PER KG) £15.00*

\*RAW (COOKED ON REQUEST).



## Side Dishes

TRUFFLE MASHED POTATOES (SERVES 2)	£6.00
FONDANT POTATOES (SERVES 2) <i>Slow roasted potatoes in duck fat/garlic &amp; herbs</i>	£8.00
GRATIN DAUPHINOIS (SERVES 2) <i>Finely sliced potatoes/garlic/béchamel &amp; cream/cheese</i>	£8.00
ROASTED VEGETABLES (SERVES 2) <i>Root vegetables/red onion/baby spinach/garlic/thyme &amp; rosemary</i>	£8.00
CHOU ROUGE (SERVES 2) <i>Braised red cabbage/butter/roasted apple/herbs</i>	£8.00
CHOUX DE BRUXELLES (SERVES 2) <i>Shredded &amp; steamed Brussel sprouts/roasted chestnuts/cream</i>	£8.00
JUS ROTI <i>Red wine gravy</i>	£4.00

## Desserts

BÛCHE DE NOËL (SERVES 6/10)	£45.00
CLASSIC FRENCH TARTE AU CITRON (SERVES 8/10)	£35.00
Individual portion	£5.00



Last order for turkey 10th December

Last Pre order from our menu 17th December

Delivery dates 23rd & 24th December

020 3719 1894

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Should you have any special request, please do not hesitate to contact us.

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