



Roux at Skindles' Festive Menu

Menu available from the 17th November until the 24th December inclusive for table of 8+ covers

2 courses (Starter & Main course or Main course & Dessert or Cheese) 38.50

3 courses (Starter & Main course & Dessert or Cheese) 48.00

Coffee or tea & homemade mince pie included with 2 and 3 course menu.

Bread basket & butter 2.50

Starter

Lobster bisque scented with lemon verbena

or

Chicken boudin with mushrooms, creamed leeks & chicken jus

or

Beetroot carpaccio, Puy lentil salad with taro root fritters & tomato chutney (v) (vg) (ngci)

Main course

Baked aubergine filled with courgettes, baby artichokes & potato chips, garlic sauce

(v) (vg) (ngci)

or

Pan fried sea bass with fennel, new potatoes & bouillabaisse style sauce

or

Red wine braised beef brisket with glazed carrots & turnips

or

Holly Farm turkey ballotine, potato fondant, Brussels sprouts, carrots, glazed chestnuts & jus

Dessert & Cheese

Selection of 3 artisan cheeses with chutney, biscuits & bread

or

Crêpe Suzette flambé with Grand Marnier (v)

or

Skindles' Christmas pudding & brandy sauce (v)

(vegan Christmas pudding available)

Coffee or tea & homemade mince pie (v)

Side Dishes

all at 5.00 each

Tender stem broccoli (v) (vg) (ngci)

Dauphinoise potatoes (v) (ngci)

New potatoes (v) (vg) (ngci)

Sauté spinach (v) (ngci)

Buttered carrots (v) (ngci)

Fries (v) (vg) (ngci)

(v)-vegetarian (vg)-vegan (ngci)-no gluten containing ingredients

Full allergen information is available upon request. Please ask a member of our Management team.

All prices are inclusive of service and VAT at the current rate.