

FLEUR DE LIS

DINING | COUNTRY PUB

AMOUSE-BOUCHE

Oysters

Shallot, Vinegar, Chervil

STARTER

Lobster Ravioli

Bisque

Duck Liver Mousse

Toasted Sourdough

Grilled Figs

Superstraccia

FISH COURSE

Gravadlax

Smoked Table Side, Dill & Mustard

MAIN

Goose Breast

Kale, Cranberry, Goose Sausage Roll, Roast Potatoes

Venison Loin Wellington

Roast Potatoes, Kale, Red Wine Jus

Halibut

Cockle Risotto, Parsley Oil, Coriander

Carnival Squash

Pumkin Seeds, Roasted Vegetables, Chilli Oil

DESSERT

Christmas Pudding

Brandy Cream

Plum & Clementine Crumble

Cinnamon Ice Cream

Mocca Fondant

Candied Walnuts

KENTISH CHEESE

Enjoy a Complimentary Glass of House Champagne
for every diner when opting for 5 or 6 courses

3 course £40 5 courses £45 (fish and oyster) 6 courses £52 (fish, oyster and cheese)

Available from 1st December until 23rd December
Dietary requirements can be catered for with prior notice, please indicate on booking form.
Turkey is available by pre-order

Name:

Contact Number:

Email:

Booking Date:

Booking Time:

Number in Party:



Guest Name

Oysters

Lobster Ravioli

Duck Liver Mousse

Grilled Figs

Fish Course - Gravadlax

Goose

Venison Wellington

Halibut

Carnival Squash

Christmas Pudding

Plum Crumble

Mocca Fondant

Cheese Course

Dietary Requirements

Table Wine

Bin
Number

Wine Name

Quantity

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