

# Christmas at L'expérience 2018

## Entrées

### **Pate Stuffed Mushrooms**

Grilled Manx Chestnut Mushrooms, stuffed with rich Paté and dressed in Garlic Butter

### **Baked Camembert**

Served with Cranberry, Manx Honey, Orange and Thyme

### **French Onion Soup**

Our famous signature dish served with Gruyère, Cheddar and Manx Vintage Cheddar

## Plat Principal

### **Turkey and Ham**

Festive Turkey and succulent Ham with Brie croquette and a Cranberry and Port jus

### **Cod and Prawn Thermidor**

Baked Cod and Prawns served in a rich Manx Cheese sauce made with Brandy and Cream

### **Sauteéd Fillet strip with Mushrooms**

Strips of Fillet Beef Steak sautéed wild Mushroom Cream Sauce

### **Fillet Steak -£6 Supplement**

Aged 8oz Fillet Steak, cooked to taste with a rich Peppercorn and Cognac sauce

*All served with our Cream Garlic Spinach, Vegetables, New Potatoes and Fries*

## Nos Desserts

### **Chocolate Mousse**

### **Crème Brûlée**

### **Roquefort, Pear, Manx Honey, Walnuts & Rocket Leaf**

### **3 courses for £40**

At L'expérience we believe every guest should enjoy freshly cooked food. If you or your guests have any allergy or dietary restrictions, please inform your waiting on staff and we'll accommodate your needs. Please note that a non-refundable deposit of £15.00 per head is required to secure your booking.

*Please inform your server of any food intolerances.*