

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

Sautéed 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 £42.50

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.