

## Entrées

### PATE STUFFED MUSHROOMS

Grilled Manx chestnut mushrooms, stuffed with rich paté and dressed in garlic butter

### GOATS CHEESE SOUFFLÉ

Light goats cheese soufflé, served with a rich goats cheese sauce

### SOUPE À L'OIGNON

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

### COCKTAIL SAUMON FUMÉ

Manx smoked salmon and prawn cocktail served with petit salad, Bloody Mary gel and lemon

## 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 BOURGUINON

Strips of fillet steak sautéed with bacon, red wine, tomatoe and chesnut mushrooms

### STUFFED AUBERGINE

Stuffed aubergine filled with vegetables ,nuts and topped with cheese

### FILLET STEAK - £6 Supplement

Aged fillet steak, cooked to taste with a rich peppercorns and cognac sauce

*All served with our cream garlic spinach, vegetables, potatoes and fries*

## Nos Desserts

### CHOCOLATE MOUSSE

### CRÈME BRÛLÉE

### MANGO, PISTACHIO AND PINEAPPLE PARFAIT

### COFFEE AND MINTS

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3 COURSES INCLUDING COFFEE **£38.00**

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*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.*

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Please note that a non-refundable deposit of £15.00 per head is required to secure your booking.