

Otto's

Christmas Menu A

3 Courses £48

Ballotine de Saumon et Chair de Crabe au Gingembre

Ballotine of Smoked Salmon and Hand-Picked White Crab Meat,
Spring Onion and Ginger Dressing

Pithivier de Chevreuil, Sauce Grand Veneur

Baked Venison Pie, Cranberry, Port and Game Sauce

Velouté de Topinambours aux Truffes

Jerusalem Artichoke Veloute Scented with Truffle

Canard au Sang à l'Orange, Choux Rouge et Jeune Bruxelles

The Famous Canard au Sang,
Red Cabbage and Brussel's Sprouts, Blood Orange Sauce

We source our Ducks from Maison Burgaud, the ducks are free to roam and forage along the marches of the Vendée and are highly sought after for being lean, tender and flavoursome.

Filet de Maigre, Purée de Légumes Oubliés, Choux Kalé, Sauce Fenouil

Pan-Fried Fillet of Mediterranean Stone Bass,
Root Vegetable Purée, Sautéed Kale, Fennel Sauce

Ravioles aux Marrons et Citrouille, Sauce Citronnelle et Gingembre

Chestnut and Pumpkin Ravioli, Oyster Mushrooms,
Ginger and Lemongrass Sauce

Baba au Rhum, Crème Chantilly

Rum Baba, Preserved Fruit, Chantilly Cream

Pudding de Noël Traditionnel, Sauce Alexandra

Traditional Christmas Pudding, Cognac Cream, Praline Ice Cream

Crème Brûlée

Vanilla Crème Brûlée

Otto's

Christmas Menu B

3 Courses £58

Quenelle de Poisson Lyonnaise, Bisque de Homard

Classic Lyonnaise Fish Quenelle, Lobster Bisque

Tour d'Avocat aux Deux Saumon,

Chair de Crabe au Gingembre, Pamplemousse

Smoked and Cured Salmon, Hand Picked White Crab Meat and Avocado
Tower, Ginger and Grapefruit, Blood Orange Dressing

Ballotine de Dindonneau aux Ecrevisses, Sauce Homard et Citronnelle

Ballotine of Young French Turkey stuffed with Fresh Crayfish Tails,
Savoy Cabbage and Seasonal Mushrooms,
Lobster and Lemongrass Sauce

Tournedos Rossini, Sauce Périgord

Tournedos of Fillet of Beef with Seared Fresh Foie Gras,
Rich Truffle and Madeira Sauce, Pommes Dauphine

Bûche de Noël Pralinée

Traditional French Christmas Log with Chocolate and Praline

Tarte Tatin et Glace Vanille

Apple Tarte Tatin, Vanilla Ice Cream

Whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free. Please ask a member of staff for further information on ingredients before ordering. All prices include 20% VAT. An optional 12.5% service charge will be added to your bill