

# Prix fixe

BRASSERIE

Dear Guests,

Thank you for enquiring about our Christmas 2024 Menu.

We are delighted to see that many of you are returning to dine with us year after year.

When booking please provide us with a number of people that would attend to your Christmas party, we can then pencil your booking in our diary. We will require you to pay (within a week) a deposit of £10 per person to confirm your booking and this will be deducted from your final bill on the day. This deposit is non-refundable however should the number of people fluctuate slightly (1 or 2 people) and if you communicate this with the restaurant early enough; we might - at Manager's discretion - accommodate for the situation.

The deposit can be paid by Bank Transfer, Credit card (over the phone or in person) or cash in person. Please try to avoid our lunch rush (12.30-14.30) for the queries and deposit payments when possible.

We do offer a possibility of pre-ordering prior to your arrival at the restaurant as long as everybody remembers what they have ordered on the day!

We would also like to advise you that, dates closer to Christmas might have a number of seating and time restrictions imposed on them (depending on the size of your party) as understandably those dates are high in demand.

For all further information and queries regarding your Christmas reservations please contact Adam or Ozzy on 020 7734 5976

or email us [manager@prixfixe.net](mailto:manager@prixfixe.net)

We look forward hearing from you in the near future.

Prix fixe

BRASSERIE

**LYON MENU**  
**CHRISTMAS 2024**  
**THREE COURSES £30.90**  
**(AVAILABLE FOR LUNCH ONLY)**

Crab Bisque with sour dough rouille croutons

Crispy Camembert with orange, cardamom and cinnamon chutney, frisee and walnut salad (v)

Pan fried Balsamic Chicken livers with black grapes, warm brioche, toasted almonds

Home cured Salmon Gravdax, potato salad, salt baked Beetroots, citrus, dill and mustard vinaigrette (gf)

Miso glazed Aubergine, minted smoked Babaganush, tahini sauce, pomegranates, toasted almonds (vegan) (gf)

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Stuffed Turkey Ballotine wrapped in Pancetta, Lyonnaise potato, mushroom fricassee, cranberry compote (gf)

Salmon escalope on mashed potatoes, brown Shrimps, tender broccoli, butternut squash & sage beurre blanc

Slow cooked Boeuf Bourguignon, mashed potatoes, petit poise, horseradish crème fraiche (gf)

Confit of Duck, Dauphinoise Potatoes, braised sultanas red cabbage, buttered greens, orange jus (gf)

Mushroom Open Pie with Gruyere cheese, Spinach, and chive veloute, mash and sauteed Savoy cabbage (v)

Gnocchi with aubergines, peppers, courgette, baby spinach and tomatoes & garlic vegan yoghurt sauce (vegan)

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Prix Fixe Mince Pie Sundae

Sticky Toffee Pudding with salted caramel ice cream

Classic Banoffee Pie

Blackberry and Apple Crumble with vanilla ice cream

'Affogato' Shot of Espresso over ice cream with dark chocolate chips (gf)

Selection of French Fromage with Christmas chutney and crackers (gf)

**~ JOYEUX NOEL ET BONNE ANNEE ~ BON APPÉTIT ! ~**

Prix fixe

BRASSERIE

**PARIS MENU**  
**CHRISTMAS 2024**  
**THREE COURSES 42.90**  
**(AVAILABLE FOR LUNCH AND DINNER)**

French Onion Soup with gruyere and thyme croutons (v) (gf)

Crab Thermidor veloute with fresh herbs, cheese & baguette crostini

Treacle Smoked Pig Cheeks in its own gravy with Parsnip puree and crisps (gf)

Mille feuille of creamy garlic seared Scallops with capers, dill and lemon butter & pea puree

Crispy Camembert with orange, cardamom and cinnamon chutney, frisee and walnut salad (v)

Miso glazed Aubergine with minted smoked Babaganush, tahini sauce, pomegranate toasted almonds (vegan) (gf)

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Duck Breast, Dauphinoise Potatoes, braised sultanas red cabbage, buttered greens, orange jus (gf)

Grilled loin of Venison with Lyonnaise potatoes, Roscoff onion puree, tender stem broccoli, Venison jus

Grain fed Angus Ribeye Steak, creamy mashed potatoes, black pepper and creamed gravy sauce **£5 supplement**

Pan Roasted Cod fillet with lentils, prawns and squid, braised leeks, garlic puree, salsa Verde (gf)

Gruyere Cheese, Mushroom and Spinach open Pie, chive veloute, mash and sauteed Savoy cabbage (v)

Salmon escalope on mashed potatoes, brown Shrimps, tender broccoli, butternut squash & sage beurre blanc

Gnocchi with aubergines, peppers, courgette, baby spinach and tomatoes & garlic vegan yoghurt sauce (vegan)

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Raspberry Crème Brulée (gf)

Chocolate Mousse (gf)

Classic Banoffee Pie

Sticky Toffee Pudding with salted caramel ice cream

Blackberry and Apple Crumble with vanilla ice cream

Prix Fixe Mince Pie Sundae

‘Affogato’ Shot of Espresso over ice cream with dark chocolate chips (gf)

Selection of French Fromage with Christmas chutney and crackers (gf)

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