

# L'ÉGLISE

RESTAURANT FRANÇAIS  
HOVE • BRIGHTON

## CHRISTMAS MENU 2009

*Available from 17/11/09 till 31/01/10*

*For those wishing to celebrate Christmas in November or January  
A discount will be available*

### POTAGE DE POTIRON

*Cream of pumpkin soup, roasted seeds and pumpkin oil*

### SALADE DE BETTERAVE ROTIES ET HARENGS FUMÉ

*Roasted beetroot and potato salad with smoked herring and  
Perigord walnut oil "vinaigrette"*

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### BROCHETTE DE DINDE FAÇON NOËL

*Organic turkey brochette with swede mash,  
Roasted chestnuts, festive vegetables and cranberry jus*

### PAVÉ DE DORADE

*Seared local seabream fillet with  
Pea purée and cumin glazed carrots*

### CASSOULET VÉGÉTARIEN

*White bean and vegetable casserole, roasted chestnuts,  
And "confit" of pumpkin*

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### BÛCHE DE NOËL

*The classic French Christmas desert*

### PRUNEAUX À L'ARMAGNAC

*Prunes soaked in Armagnac with  
Mauritian vanilla ice cream*

### ASSIÉTTE DE FROMAGES

*A selection of French cheese served  
With homemade mango chutney*

**£23.50 PER PERSON**

*Add £3.50 per person for a refreshing "Pink Champagne Granité" after main course  
with a complimentary box of Audrey's chocolate truffles to take away*

*A 10% optional service will be added to your bill*