

Otto's
Christmas Menu
3 Courses £48

Roulade de saumon d'Ecosse fumé

Smoked Scottish salmon roulade, fromage frais, trout caviar, frisée and soft herb salad, cucumber & mustard seed dressing

Parfait aux foies de volaille et foie gras, endive, noix, brioche

Chicken liver and foie gras parfait, Port aspic, chicory & walnut salad, brioche

Velouté de celerie rave, truffe et ciboulette

Celeriac velouté, truffe purée, chives & croutons v

Otto's Roast Duck Cassoulet

Roast breast of Landes Duck, Puy lentil cassoulet, Montbeliard fume, Ventrèche

Saumon coulibiac, beurre blanc, ciboulette

Baked salmon 'Wellington', celeriac and spinach, chive beurre blanc

Soufflé au fromage, poêlé de champignons sauvages, sauce Mornay

Twice baked cheese soufflé, wild mushrooms, Mornay sauce v

Cropwell Bishop Stilton

Celery tomato chutney oat cake

served as an additional extra course + £8.00 supplement

Saint Emilion au chocolat

Valrhona chocolate 'Saint Emilion',
Armagnac & coffee mousse, raspberry coulis

Pudding de Noël traditionnel, flambé, crème anglaise parfumé au Cognac

Traditional Christmas pudding, Brandy custard

Petit Fours

Valrhona Chocolate & Orange Truffle

Otto's
Christmas Tasting Menu

4 courses £78

Additional Cheese course £8.00

Terrine de Foie Gras au Porto

Duck foie gras terrine, Port & truffle jelly, brioche

Bisque d'homard

Classic lobster bisque, concasse, tarragon & lobster

Filet de Bœuf 'Wellington' sauce périgourdine

Simmenthal beef fillet in puff pastry, mushroom duxelle,
gratin dauphinois, truffe sauce

or

Loup de mer sauvage, risotto au saffran

Roast wild sea bass, Spanish saffron risotto, beurre blanc

Cropwell Bishop Stilton

Celery tomato chutney oat cake

+ supplément £8.00

Saint Emilion au chocolat

Valrhona chocolate 'Saint Emilion',
Armagnac & coffee mousse, gold leaf, raspberry coulis

Petit Fours

Valrhona Chocolate & Orange Truffle