

fléur
RESTAURANT

Festive Menu

TWO COURSES £37.95

THREE COURSES £41.95

Includes a complimentary glass of Prosecco



Festive Menu

STARTERS

BRIE & BEETROOT TART (GF)

Butternut squash, creamy Brie & beetroot in a delicate pastry tart, finished with truffle oil, rocket & balsamic dressing.

DYNAMITE CHICKEN

Crispy chicken bites tossed in a spicy Sriracha mayonnaise, finished with spring onions & toasted sesame seeds.

MUSHROOM & TRUFFLE ARANCINI

Golden mushroom & mozzarella arancini, finished with fragrant truffle, cheddar & a touch of honey.

DUCK SPRING ROLLS (DF)

Crispy Peking duck spring rolls served with a rich, aromatic hoisin dipping sauce.

GRILLED KING PRAWNS (GF, DF)

Succulent king prawns served with courgette in a sweet and gently spiced mango piri piri sauce.

MAINS

FESTIVE ROAST TURKEY

Roasted turkey served with seasonal roasted vegetables, aromatic sage & onion stuffing, cranberry sauce, Yorkshire pudding & rich festive gravy.

SLOW-COOKED BEEF BRISKET

Tender slow-cooked beef brisket served with creamy mashed potatoes, seasonal vegetables & a delicate pink peppercorn sauce.

MISO SALMON (DF, GF)

Roasted salmon glazed with fragrant miso, served with silky turmeric cauliflower purée, crispy potatoes & toasted sesame seeds.

CONFIT & ROASTED DUCK LEG (GF,DF,NH)

Slow-confit & roasted duck leg, harissa-grilled tenderstem broccoli, crushed potatoes & silky plant-based labneh

SPICED CAULIFLOWER & CHICKPEA CURRY (VGA, GF, DF)

Aromatic spiced cauliflower & chickpea curry, simmered in a fragrant sauce and served with fluffy basmati rice.



Festive Menu

DESSERTS

STICKY TOFFEE PUDDING (GFA)

Warm sticky toffee pudding served with rich toffee sauce and vanilla ice cream.

TIRAMISU

Classic Italian dessert with coffee-soaked sponge fingers layered with smooth mascarpone cream and finished with a dusting of cocoa. Alcohol-free.

WHITE CHOCOLATE & PASSIONFRUIT CHEESECAKE

Baked white chocolate cheesecake on a buttery biscuit crumb base, finished with a passionfruit glaze.

SALTED CARAMEL CHOCOLATE BROWNIE (GF) (VGA)

Rich chocolate brownie topped with salted caramel, chocolate crumb and a delicate gold dust finish.

DRINK PACKAGES

SOFT DRINKS - 5 for £15

BOTTLED BEER - 5 for £25

WINE - 4 for £80

PREMIUM WINE/PROSECCO - 4 FOR £100

CHOICE FOR EVERYONE - 2 BTLS PROSECCO,
2 BTLS WINE, 10 BTLS BEER FOR £125

All our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Please note we take caution to prevent cross-contamination however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to management before placing an order. Full allergen information is available, please ask our team. Items marked with a *GFA have items that include gluten, these can be removed or substituted to make dish Gluten Free.

