



**Koffmann &
Mr. White's**

ENGLISH FRENCH BRASSERIE

ESTP. 2018

CHRISTMAS DINING

01225 461 603

INFO@KOFFMANNANDWHITEBATH.COM

KOFFMANNANDWHITE.COM

Koffmann & Mr White's

ENGLISH FRENCH BRASSERIE

ESTD 2018

FESTIVE MENU

Served between 22 November - 23 December

12pm - 5pm, £28.00 per person

5pm - 10pm, £38.00 per person

STARTERS

Wiltshire white onion soup

Croutons, fresh parsley

Beetroot and goats' cheese salad (v)

Walnut dressing

Kipper pâté with Whisky

Toasted sourdough

Potted pork with green peppercorns

Cornichons, toasted sourdough

MAINS

Traditional roast turkey with all the trimmings

Bread sauce, roasting juices

Mr Lamb's shepherd's pie

Buttered garden peas

Black bream, winter roasted vegetables, beurre blanc

Sauce tartare

Creamy polenta with fricassée of wild mushrooms (v)

Extra virgin olive oil

PUDDINGS

Plum pudding, homemade brandy sauce

Christmas cake, served with Alex James' No. 1 Cheddar (v)

Mr White's bitter chocolate mousse (v)

Crème vanilla with Champagne poached peaches

Koffmann & Mr White's

ENGLISH FRENCH BRASSERIE

ESTD. 2018

CHRISTMAS DAY LUNCH

Glass of Champagne on arrival

4 course lunch

Coffee and mince pies

£99.⁰⁰ per adult, £49.⁵⁰ children up to 12 years

DEMITASSE

Pumpkin velouté

Parmesan croutons

STARTERS

Classic Atlantic prawn cocktail

Brown bread and butter, sauce Marie rose

Finest quality smoked salmon properly garnished

Brown bread and butter

Potted goose with prunes D'Agen

Toasted sourdough

Croustade of hens' eggs Maxims (v)

Mushroom duxelles, sauce Hollandaise

MAIN COURSES

Roast lamb à la Dijonnaise

Gratin dauphinois, Madeira roasting juices

Balmoral's game pie with wild mushrooms

Boxtree braised red cabbage with sultanas and apples

Traditional roast turkey with all the trimmings

Bread sauce, roasting juices

Roast pork belly Marco Polo with apple sauce

Butter beans, honey spiced roasting juices

Risotto of wild mushroom (v)

Fricassée of wild mushroom

PUDDINGS

Plum pudding, homemade brandy sauce

Christmas cake, served with Alex James' No. 1 Cheddar (v)

Mr White's bitter chocolate mousse (v)

Crème vanilla with Champagne poached peaches

Koffmann & Mr White's

ENGLISH FRENCH BRASSERIE

ESTD. 2018

NEW YEAR'S EVE DINNER

Cocktails and canapes

4 course dinner

Coffee and Champagne truffle

Entry to The Escape New Year celebration £10 per person to include Champagne at midnight

£99.00 per adult

DEMITASSE

Chicken broth, with wild mushrooms and dumpling

STARTERS

Smoked salmon, properly garnished

Brown bread and butter

Rilette of duck with green peppercorns

Cornichons, toasted sourdough

Cocktail of fresh Cornish crab

Sauce mayonnaise

Croustade of quails' eggs with new season truffles (v)

Mushroom duxelles, sauce Hollandaise

MAINS

Beef Wellington for two with triple cooked chips

Roasted vine tomatoes, watercress, Béarnaise sauce

Grilled native lobster thermidor

Buttered leaf spinach

Macaroni of wild mushrooms with new season truffles (v)

Poached hen's egg

Grilled Dover sole à la Grenobloise

Pomme vapour

PUDDINGS

Prune and Armagnac soufflé (v)

Alex James' Blue Monday cheese with fruit cake (v)

Glacé à la nougatine with hot chocolate sauce

Classic lemon tart with Chantilly cream (v)

Coffee and Champagne truffle