



Christmas Menu

Starters

Green beans, tomato artichoke salad and pickled green chilli

Bouillabaisse Provençal with mussels, harissa and rouille toast

Crispy duck salad, cashewnuts and Chinese cabbage

Mains

Grilled cauliflower steak with capers, onion and raisin salsa

Pan-fried sea bass with curried carrot puree, curry leaf and mustard seeds

Ginger braised beef cheeks and mash potato foam

Sweet Things

Chocolate and pistachio "Pot de Cremè"

Warm treacle spiced cake with caramelised apple and vanilla custard

Chestnut, hazelnut and blackcurrant "Mont-Blanc"

£40 Per Person

Turkey available for pre-orders

Chestnut, cranberry stuffed turkey breast, brussels sprouts, bacon and pecan nuts

Please ask a member of the service staff regarding your special needs.
A discretionary service charge of 12.5% will be added to your bill.



The only one of its kind in London, Bistro Vadouvan subtly blends the essence of French cuisine with spices of Middle East and the Orient - "French & Spice"

Our inspiration comes from combining spices of East and West. To give you a little insight of what Vadouvan is..... Vadouvan is a blend of spices originated from French colonial influence in the Pondicherry region of India.

The concept was born as the allure of traditional French cuisine - using cream, butter and fats is on the wane - despite the flavours still being hugely popular and much loved.

At Bistro Vadouvan our Chefs ensures the dishes are unique, perfectly balanced and utterly delicious.

Merry Christmas!