

Le "Lunch Menu" ££15.50

2 Courses & Coffee

Served between 12.00 noon & 2.30pm Tuesday to Fridays

Les Entrees

Soupe Du Jour

Ask for today's home-made soup

Le Fameux Beignet D'Haddock Aux Deux Saveurs

Strips of natural smoked haddock deep fried in a very light batter, served on salad leaves, finished with a duo of sweet ginger & chilli dressings

Fromage De Chevre Du Sud (V)

Breaded goats cheese served on a bed of chilled roasted pepper, aromatic tomato compote, garnished with a sweet basil pesto dressing & croutons

Bisque De Langoustine

Creamy langoustine bisque, accompanied with a rouille & croutons

Poele De Saumon Jardiniere

Thin slices of salmon lightly coated with Cajun spices, pan fried to order & served on a fricassee of peas, Chinese leaves & bound in a chorizo beurre blanc

Feuillete D'Asperge A L'Oeuf Poche (V)

Warm asparagus served in puff pastry accompanied with a poached egg, topped with creamy grain mustard & chopped chive sauce

Terrine De Gibier Aux Petits Legumes

Home-made game terrine flavoured with fresh herbs & dried fruits, served with baby pickled vegetables, drizzled with Cumberland sauce & toast

Poele De Saints Jacques (£1.50 Extra)

Pan fried king scallops, pan fried mushrooms, served on a bed of smooth cauliflower puree, game crisps & a roasted garlic jus

Rosace De Melon & son coulis De Fruits

Rosace of seasonal melon served with a duo of fruit coulis

Poitrine De Porc Confit & Boudin Noir

Roasted pork belly & French black pudding served on a bed of braised Savoy cabbage & pancetta accompanied with a rich honey, orange, star anis & sage jus

Les Plats

Roulade D'Agneau A Ma Facon

Roulade of potato filled with a aromatic shredded lamb shoulder & fruits, served on a bed of caramelised baby onions, carrot confit, mushrooms, green beans & finished with a garlic & rosemary jus

Gratin De Poissons A Notre Facon

A selection of fresh fish cooked in a creamy sauce flavoured with leeks, lemon & dill, topped with herb bread-crumbs, served with turned new potatoes & greens vegetables

Le Poulet A La Jardinere

Grilled chicken breast presented on a bed of asparagus, glazed baby carrots, green beans & pak choi served with potato croquettes flavoured with parmesan, finished with a creamy grain mustard sauce

Rib-eye De Boeuf Sauce Poivre (£2.00 Extra)

8oz rib-eye of beef, cooked to your liking with a traditional creamy pepper sauce, home-made deep fried potato roulade & seasonal vegetables

Bar Poele Au Safran

Fillet of sea-bass pan-fried, accompanied with crushed potatoes flavoured with fresh herbs, topped with a fine ratatouille & served with a saffron beurre blanc

Filet De Porc A La Parisienne

Fillet of pork served on a bed of roasted root vegetables & Dauphinois potatoes, finished with a Paris mushroom, pearl onion, diced pancetta & fresh tarragon jus

Risotto A La Poire & Poireaux (V)

Creamy leek & pear risotto, garnished with roasted pine nuts & rocket leaves

Duo De Canard Aux Grillotine & Thym

Gressingham duck breast & baby duck leg confit served with red cabbage braised with fruits, potato cake flavoured with vegetables & chopped chives, finished with a grillotine cherry & thyme sauce

Filter Café & Chocolate Mints

For alternative coffees, please allow a 50p supplement **All dishes subject to availability**
(Additional Course £4.95)

PLEASE NOTE THIS MENU IS ONLY AVAILABLE JANUARY, FEBRUARY & MARCH 2012