

SAMPLE ONLY

Le Menu De Dimanche - £19 courses, £25.00 3 courses

Les Entrées

Rosace De Melon (V)

Rosace of seasonal melon served with honey glazed fruits

Parfait De Volaille

Smooth chicken liver parfait flavoured with Cognac and Port,
served with toasted brioche and a trio of fig, prune and apricot syrups

Beignet D'Eglefin Fumé

Strips of natural smoked haddock deep-fried in a light batter, served
with a duo of red and green sweet chilli and ginger dressings, accompanied with dressed salad leaves

Gâteau De Poisson & Œuf Poche

Homemade fish cake flavoured with spinach and sun-dried tomatoes, served on a bed of wilted asparagus
topped with a poached egg and a creamy smoked salmon and dill sauce

Coquille St Jacques (£2.50 extra)

Pan fried fresh Scottish king scallops presented on a fresh pea risotto,
finished with a creamy garlic sauce and game chips

Beignet De Chèvre Aux Deux Saveurs(V)

Deep fried breaded goats cheese, served on a fricassee of wild mushrooms and a red onion compote,
drizzled with a herb dressing and a reduction of balsamic dressing

Rouleaux De Canard

Spring roll filled with shredded duck bound with sweet potato, soy beans and hoi sin, accompanied
by a sesame seed and soy dressing and a fresh rocket salad

Gratin De Fruits De Mer (£1.50 extra)

Fresh mussels, king prawns and scallops, bound in a leek and dill mornay,
topped with bread-crumbs and oven-baked

Salade Boheme

Mixed salad leaves tossed in a Caesar dressing flavoured with tarragon, topped with cajun chicken breast,
asparagus and croutons, garnished with Parmesan shavings and pancetta

Les Plats

Cabillaud Au Basilic

Fillet of pan fried cod served on a bed of creamy mash potato and Winter vegetables,
garnished with a creamy fresh basil sauce

Duo De Canard A La Francaise

Roasted duck leg confit and duck breast cooked to pink, served on a fricassee of fresh peas, baby carrots,
ramanESCO and new potatoes, dressed with a caramelised shallot jus

Roulade D'Agneau Au Cumin

Shredded braised lamb shoulder parcel, flavoured with a red onion compote and cumin, served on a bed of creamy
flageolet beans and mire poix of vegetables flavoured with garlic and parsley, finished with a lamb jus

Filet De Carrelet

Pan fried fillet of plaice served on wilted seasonal vegetables and new potatoes,
finished with a saffron beurre blanc

Rump De Bœuf Sauce Poivre (£1.50 extra)

6oz rump steak, cooked to your liking, served with a traditional creamy
pepper sauce, deep fried potato galettes and seasonal vegetables

Le Porc A L'Ancienne

Pork fillet filled with a cheddar rarebit, wrapped in pancetta and served on roasted sweet potatoes, butter-nut
squash, parsnips, celeriac and asparagus, drizzled with a cider and apple jus

Poulet A L'estragon

Pan fried chicken breast served on bouquetiere of seasonal vegetables and potato cake,
finished with a creamy tarragon sauce

Pave De Saumon Au Risotto Du Jardin

Pan-fried fillet of salmon served on a bed of vegetable risotto flavoured with tomato and chorizo,
finished with a duo of dressings, garnished with a rocket and parmesan salad

Filet De Bar

Pan-fried fillet of seabass served on peas, asparagus, spring onions, baby carrots and homemade crab cake,
garnished with a Thai sauce flavoured with coconut milk, coriander, lemon grass and chilli

Ballotine De Faison

Pan fried roasted pheasant ballotine filled with a spinach, pistachio and green peppercorn stuffing, served with
braised red cabbage, courgette flan and dauphinois potatoes, finished with a Port jus

Veau Aux Oignons

Shredded veal flavoured with white onion and parsley, wrapped in puff pastry and presented on a bed of caramelised
baby onions, Paris mushrooms, carrots, green beans, and pomme croquettes, finished with a mushroom jus

Important: All meals may contain nuts, please advise of any food allergies so dishes can be adjusted