

# Le Menu De Dimanche (Sample Only)

2 Courses £22.00

## Les Entrées

### **Rosace De Melon (V)**

Rosace of seasonal melon served with honey glazed fruits

### **Le Fameux Beignet D'Haddock Aux Deux Saveurs**

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

### **Coquille St Jacques (£2 extra)**

Pan fried king scallops on a fricassee of peas, broad beans and asparagus, garnished with a fresh thyme jus

### **Terrine De Jambonneau**

Shredded ham hock, parsley and grain mustard terrine, served with piccalilli vegetables and toasted ciabatta

### **Assiette De Chèvre Aux Multiples Saveurs (V)**

Deep fried goats cheese, served on a red onion compote, wild forest mushrooms, lambs lettuce and a balsamic syrup dressing

### **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

### **Gâteau De Poissons**

Pan fried fish cake flavoured with sun dried tomato and dill topped with a soft poached egg and a Hollandaise sauce

### **Poitrine Du Porc**

Crispy pork belly and grilled black pudding, presented on a celeriac purée, garnished with a grain mustard beurre blanc

### **Gratin De Fruit De Mer (£1.50 extra)**

Fresh mussels, king prawns and king scallops bound in a light Mornay sauce flavoured with leeks, topped with breadcrumbs and oven baked until gratinated

## Les Plats

### **Pave De Saumon**

Fillet of pan fried salmon served with turned potatoes and vegetables, garnished with a creamy fresh basil sauce

### **Confit De Canard**

Roasted duck leg confit served on braised red cabbage with dauphinois potatoes, dressed with a slow gin and blackberry sauce

### **Feuillete D'Agneau**

Shredded braised lamb shoulder flavoured with cumin and red onions wrapped in a light puff pastry, served with a courgette flan, stuffed baby aubergine, roasted cherry tomatoes and pomme Anna potatoes, finished with a rosemary, tomato and garlic jus

### **Filet De Cabillaud**

Pan fried fillet of cod served on a vegetable risotto, garnished with a rocket, sun dried tomato and parmesan salad with a duo of dressings

### **Pave De Bœuf Sauce Poivre (£3 extra)**

8oz sirloin steak, cooked to your liking, served with a traditional creamy pepper sauce, deep fried potato galettes and seasonal vegetables

### **Trio De Porc**

Croquette of pulled pork flavoured with herbs and apple, coated in breadcrumbs, pork sausage and slow cooked pork cheek, served on a creamy mash, with Spring vegetables, garnished with a caramelised apple jus

### **Supreme De Poulet**

Chicken breast filled with cream cheese, spring onions and sun dried tomatoes, presented on caramelised onions, carrots, green beans, mushrooms and diced deep fried potatoes, dressed with a creamy fresh tarragon sauce

### **Pave De Colin**

Pan-fried fillet of hake served on a bouquetiere of vegetables and new potatoes, finished a creamy orange and rosemary beurre blanc

### **Filet De Bar**

Pan-fried fillet of seabass served on wilted seasonal vegetables and new potatoes, finished with a Thai sauce flavoured with coconut milk, ginger, coriander, chilli and lemon grass

### **Ballotine De Pintade Farcie**

Ballotine of boneless guinea fowl filled with a mushroom and spinach stuffing, on a bed of barley bound with diced carrots, peas, celery and butter-nut squash, finished with a robust port jus

### **Medallions De Veau**

Veal medallions pan fried to medium, served on roasted root vegetables and pomme croquette potatoes, finished with a caramelised shallot jus

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