

Sample Only



Le 'Boxing Day' Menu (2 Courses £30)



Les Entrées

Melon Et Fruits (V)

Seasonal melon served with honey glazed fruits & coulis

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 & chilli dressings

Coquille St Jacques (£1.50 extra)

Fresh Scottish King scallops pan fried until golden brown, presented on a fricassee of wild mushrooms with a sweet potato purée, garnished with a fresh thyme jus

Parfait De Foie De Volaille

Home made smooth chicken liver parfait flavoured with Cognac, served on toast with a fig jelly

Salade Boheme

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

Le Chèvre De Monsieur Sequin (V)

Deep fried breaded goats cheese, presented on a salad of mixed leaves, orange segments & beetroot, drizzled with a caramel dressing

Le Poisson Pane Au Épinard & Œuf Poche

A homemade fish cake flavoured with sun dried tomato & spinach, topped with a poached egg & garnished with a Hollandaise sauce

Gratin De Fruits De Mer

King prawns, scallops & mussels baked in a creamy leek & saffron mornay, toasted with breadcrumbs

Poitrine De Porc

Crispy pork belly served with grilled black pudding & caramelised apple, set on a celeriac purée, garnished with a creamy grain mustard sauce

Les Plats

Pave De Saumon

Fillet of salmon pan fried, served with a spinach potato cake & wilted seasonal vegetables garnished with a creamy saffron sauce

Margret De Canard

Gressingham duck breast cooked to medium, served on a leek, mustard & shredded duck leg potato rosti & kale, garnished with a Southern comfort & green peppercorn jus

Rump D'Agneau

Lamb rump cooked to pink, served with stuffed baby aubergine, a courgette flan & creamy dauphinois potatoes, dressed with a rosemary & garlic jus

Pave De Bœuf Sauce Poivre

8oz sirloin steak, cooked to your liking, served with a traditional creamy pepper sauce, pomme Anna potatoes & roasted root vegetables

Supreme De Poulet

Pan fried chicken supreme, presented on caramelised shallots, baby carrots, green beans, chestnut mushrooms & deep fried diced potatoes, served with a creamy mushroom sauce

Roulade De Porc

Pork fillet filled with a Cheddar rarebit & wrapped in pancetta, set on braised barley with finely diced carrots, leeks, celery & pak choi vegetables, finished with a roasted garlic jus

Filet De Daurade

Pan fried seabream fillet served with turned potatoes & a selection of Winter vegetables, dressed with a garlic cream sauce

Ballotine De Faisan Aux Deux Saveurs

Roasted slices of boneless pheasant filled with a pistachio & apricot mousse, presented on wilted vegetables & new potatoes, finished with a sweet sherry jus

Filet De Bar

Pan fried fillet of seabass served on diced seasonal vegetables & diced new potatoes, finished with a creamy orange & rosemary sauce

Duo De Chevreuil

Venison loin cooked to pink & braised venison shoulder flavoured with pear & shallots, wrapped in pastry & served with a bouquetiere of vegetables & pomme croquette potatoes, garnished with a Port & pear jus

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