

Sample only

Le New Years Eve Menu £50

Les Entrées

Soupe D'Hivers (V)

Home-made leek & potato soup

Le Fameux Beignet d'Haddock

Our most popular starter consisting of strips of natural smoked haddock deep fried in a light batter, served with a duo of red & green chilli & stem ginger dressing

Foie Gras Aux Raisins Secs & Brioche

Home-made goose liver parfait flavoured with Armagnac, accompanied by a golden sultana chutney & toasted baby brioche, served with a shot of chilled dessert wine

Poele De Daurade Sauvage A La Rayol

Pan fried fillet of seabream, set on braised saffron fennel, served with a beautiful red mullet fish soup, garnished with garlic toast, rouille & Gruyère cheese

Trilogie De Cochon A Ma Facon

Crispy pork belly, braised pork cheek & grilled French black pudding, served with caramelised apple & a celeriac purée, drizzled with a Calvados & sage jus

Panacotta De Chèvre Caramélise Aux Plusieurs Saveurs (V)

A light panacotta flavoured with goats cheese, topped with demerara sugar & caramelised, served with a selection of beetroots, orange segments & French toast

Caille De Norfolk Poele

Pan fried quail breast, a breaded quail leg croquette & fruit stuffing, presented on a fricassée of forest mushrooms & an aromatic carrot purée, dressed with a quail & thyme jus

Assiette De Crabe De Chez Nous

A trio of crab dish consisting of a breaded crab bonbon, a crab rilette & a crab spring roll, served on a bed of lime, cucumber & coriander yoghurt dressing

Coquilles St Jacques Au Choux & Pancetta

Pan fried Scottish King scallops set on a smooth white onion compote, braised Savoy cabbage & pancetta, bound in a light creme fraiche, finished with a Parmesan tuile & a sweet sherry jus

Les Plats

Lotte A La Chaudree De Moules

Monkfish tail dusted in Cajun spices, pan fried & served on a bed of diced seasonal vegetables, & diced potatoes, bound in a light creamy bacon, leek & mussel chowder sauce

Agneau De La Fin De L'Annee

Roasted lamb noisette & rack of lamb, both cooked to pink, a shredded pulled lamb shoulder croquette served on a bed of butter & flageolet beans & a mirepoix of vegetables, finished with a garlic, tomato & rosemary lamb jus

Bar Sauvage Au Risotto Thai

Pan fried fillet of wild seabass set on a risotto with pak choi & fine diced vegetables, served with a Thai sauce flavoured with fresh chilli, ginger, lemon grass, coconut milk & fresh chopped coriander

Supreme De Poulet Aux Deux Rois

Pan fried chicken breast, king Scottish scallops & king prawns tails, served on a fricassee of peas, asparagus, carrots, broad beans, braised cos lettuce & turned new potatoes, finished with a light saffron sauce

Ballotine De Lapin

Ballotine of boneless rabbit filled with a fresh herb mousse & a deep fried rabbit bonbon, presented on a fricassee of wild mushrooms with a spinach & Parmesan potato croquettes, served with a creamy tarragon sauce

Magret De Canard Roti

Gressingham duck breast roasted to pink served on a bed of braised barley, Savoy cabbage & a julienne of vegetables, accompanied by a Southern Comfort & green peppercorn jus

Filet A La Cantona

Fillet of beef filled with cream cheese flavoured with garlic & chives, wrapped in pancetta & cooked to pink, served on roasted root vegetables, stem broccoli, asparagus & new potato wedges, finished with a Port jus

Mignon De Chevreuil

Fillet of Scottish venison cooked to medium served on a bed with braised red cabbage & creamy dauphinois potatoes, finished with a balsamic & pear jus

Pave De Veau Sauce Aux Ceps

Medallion of veal cooked to medium, presented on a oxtail potato cake & served with caramelised baby onions, green beans, roasted carrots & Chestnut mushrooms, finished with a creamy white wine & mushroom sauce

Feuille Vegetarien (V)

Puff pastry filled with a mushroom duxelle, cream cheese, spinach, asparagus & crushed roasted hazelnuts & chestnuts, served on a pool of warm cherry tomato coulis (more vegetarian dishes are available)

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