

# **SAMPLE ONLY – This menu changes weekly**

## **Le Menu De Dimanche (2 Courses £27.50)**

### **Les Entrées**

#### **Soupe D'Jour**

Home made soup of the day

#### **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 (£2 extra)**

Pan fried king scallops set on a sweet potato & horseradish purée, presented with a fricassee of wild mushrooms, drizzled with a robust Sauternes jus, garnished with a Parmesan tuile & rocket salad

#### **Parfait De Foie De Canard**

Smooth duck liver parfait flavoured with Cognac & Port, served with toasted brioche & a Cumberland sauce

#### **Caille De Norfolk Au Chou De Bruxelles**

Pan fried quail breast & quail leg confit, presented on a bed of shredded sprouts, pancetta & chestnuts, accompanied by a Southern comfort & redcurrant jus, garnished with crispy game chips

#### **Chèvre De Pane Aux Betteraves & Orange (V)**

Deep fried breaded goat's cheese served on a salad of chilled roasted beetroot & orange segments, garnished with a caramel dressing

#### **Gâteau De Poisson & Œuf Poche**

Home-made fish cake flavoured with grain mustard & sun-dried tomatoes, served on a bed of spinach, topped with a soft poached egg & topped with a creamy smoked salmon & fresh dill sauce

#### **Gratin De Fruits De Mer**

Fresh mussels, king prawns & scallops, bound in a creamy leek, asparagus & chive sauce, topped with breadcrumbs & oven baked

#### **Duo De Porc Et Boudin Noir**

Crispy pork belly & a black pudding, apple & hazelnut breaded bon bon, presented on braised barley flavoured with celeriac & diced apple, drizzled with a fresh thyme jus

### **Les Plats**

#### **Pave De Cabillaud**

Fillet of cod pan fried, served on a risotto flavoured with seasonal vegetables & parmesan, garnished with a creamy saffron sauce

#### **Filet Cantona (£4 extra)**

7oz fillet of beef filled with cream cheese, roasted garlic & chives, wrapped in pancetta, accompanied by roasted root vegetables & a deep fried potato rosti, served with a caramelised shallot & sherry sauce

#### **Magret De Canard A Ma Façon**

Roasted duck breast cooked to pink, served with celeriac dauphinois potatoes & Winter vegetables, garnished with satsuma & whiskey jus

#### **Rump D'Agneau**

Lamb rump cooked to pink, served on a bed of caramelised shallots, baby carrots, green beans, chestnut mushrooms & deep fried diced potatoes, finished with a tomato, garlic & rosemary jus

#### **Pave De Bœuf Sauce Poivre**

8oz sirloin steak cooked to your liking, served with a traditional creamy pepper sauce, presented on a fricassee of mushrooms, peas, spinach, red onions & potato wedges,

#### **Bar Aux Trois Saveurs**

Pan fried fillet of seabass, presented on a crab & shrimp potato cake flavoured with chilli, ginger & coriander, served with braised cos lettuce, asparagus & butternut squash, garnished with a lime leaf beurre blanc

#### **Le Poulet A La Crème L'estragon**

Grilled chicken breast presented on a bed of seasonal vegetables & pomme croquettes, finished with a creamy tarragon sauce

#### **Ballotine De Pintade Farcie**

Ballotine of boneless guinea fowl filled with a pistachio & apricot mousse, set on a ragout of beans with diced vegetables & new potatoes, finished with a fresh thyme jus

#### **Paupiette De Porc Maison**

Pork fillet filled with cheddar rarebit, wrapped in pancetta & served with roasted root vegetables, creamy mash potato & garnished with a fresh sage jus

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