

**SAMPLE ONLY – 12noon-7.30pm (last orders)**  
**Le 'New Year's Day' Menu (2 Courses £30.00)**

**Les Entrées**

**Melon Et Fruits (V)**

Seasonal melon served with honey glazed fruits and 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 and chilli dressings

**Coquille Aux Champignons (£2 extra)**

Pan fried king scallops presented on a wild mushroom fricassée and a caramelised shallot purée, finished with a garlic jus and a parmesan tuile

**Parfait De Foie De Volaille**

Home made smooth chicken liver parfait flavoured with Cognac, served on a toasted brioche with a fruit jelly and roasted fig compote

**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

**Chèvre Frit Aux Multiples Couleurs (V)**

Deep fried goats cheese served on a bed of roasted beetroot compote, chilled beetroot and orange segments, garnished with a pecan tuile, drizzled with a fresh thyme, sesame seed and caramel dressing

**Gâteau De Poisson & Œuf Poche**

Home-made fish cake flavoured with dill and sun-dried tomatoes, topped with a poached egg and dressed with a creamy smoked salmon and chive sauce

**Gratin De Fruits De Mer (£1.50 extra)**

Fresh mussels, king prawns and scallops, bound in a creamy spring onion and dill mornay sauce, topped with breadcrumbs and oven baked

**Duo De Porc Et Pommes**

Crispy pork belly and grilled French black pudding, served on a Bramley apple and leek compote, garnished with game chips and drizzled with a light creamy honey and grain mustard sauce

**Les Plats**

**Pave De Saumon**

Fillet of salmon pan fried and presented on steamed Winter vegetables and turned new potatoes, garnished with a smoked salmon and chive sauce

**Confit De Canard**

Roasted duck leg confit served on served on mirepoix of vegetables and braised barley, dressed with a sloe gin and thyme jus

**Rump D'Agneau**

Lamb rump cooked to pink, served on a bed of peas, broad beans, shredded lettuce leaves, carrots and flageolet beans and pan fried new potatoes, dressed with a tomato and garlic lamb jus

**Filet De Colin**

Pan fried fillet of hake served on a mushroom risotto, finished with a creamy fresh tarragon sauce

**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

**Roulade De Porc**

Pork fillet filled with a cheddar rarebit, wrapped in Parma ham, served with a selection of Winter vegetables and creamy mashed potatoes, finished with a roasted garlic jus

**Poulet Aux Champignons**

Chicken suprême, garnished with a creamy mushroom sauce, presented with baby carrots, green beans, caramelised shallots, chestnut mushrooms and deep fried diced potatoes

**Filet De Cabillaud**

Pan-fried fillet of cod presented on an Israeli cous cous flavoured with Provençal vegetables, served with a fresh tomato and basil sauce

**Filet De Bar Au Safran**

Pan fried fillet of seabass served on wilted vegetables with new potatoes, finished with a creamy saffron sauce

**Ballotine De Faisan Farcie A L'Orange**

Ballotine of boneless pheasant filled with a chicken and orange mousse, presented on a fricassée of peas, broad beans, carrots and lettuce leaves, served with pomme Anna potatoes, finished with a sweet sherry sauce

**Médallions De Veau**

Pan fried medallions of veal cooked to medium, served on roasted root vegetables and pomme croquette potatoes, finished with a port jus