

# Le Menu De Dimanche (2 Courses £28.50) – SAMPLE ONLY

## Les Entrées

### **Soupe Du Jour**

Cauliflower & thyme soup or roasted garlic & chicken soup

### **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

### **Les Coquilles St Jacques Aux Deux Saveurs (£2.50 extra)**

Scottish King scallops pan fried to golden brown accompanied with a fricasse of wild mushrooms on a caramelised white onion purée, dressed with a fresh thyme jus

### **Parfait De Foie De Volaille**

Home-made smooth duck liver parfait flavoured with a dash of Cognac & Port, served with brioche & a caramelised red onion chutney

### **La Folie De Fromage (V)**

Baby deep fried breaded goat's & blue cheese bon bons, presented on a bed of chilled roasted beetroot, orange segments & beetroot purée, finished with a Grand Marnier & sesame seed caramel

### **Rognons D'Agneau A La Moutarde De Meaux**

One of my favourite starters consisting of fresh lamb's kidneys cooked with mushrooms served with in a creamy grain mustard sauce & accompanied by a toasted bread

### **Salade Boheme**

Slices of Cajun chicken supreme served on salad leaves with a Caesar dressing, topped with croutons, a pancetta tuile & finished with fresh Parmesan shavings

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

Fresh mussels, King prawns & scallops, bound in a creamy leek & dill mornay sauce, topped with breadcrumbs & oven baked

### **Brandade A Ma Façon**

A smooth flaked cod & creamy mash potato cake flavoured with garlic, topped with a crispy poached egg set on a tomato compot & dressed with a hollandaise sauce

### **Trio De Porc**

Crispy pork belly, a breaded pork parcel & grilled black pudding, presented on a sweet potato puree, drizzled with a roasted garlic jus

## Les Plats

### **Pave De Saumon**

Pan fried salmon fillet presented with a sweet potato fondant, braised pak choi & fennel & celeriac, dressed with a creamy orange & rosemary sauce

### **Filet Cantona (£5 extra)**

Fillet steak filled with cream cheese flavoured with wild garlic & cracked pepper, wrapped in pancetta, cooked to medium, served on a selection of roasted root vegetables & a potato rosti, finished with a robust Port jus

### **Cabillaud Aux Champignons**

English cod loin pan fried until golden, served with caramelised baby carrots, onions, mushrooms & green beans with deep fried diced potatoes, finished with a creamy mushroom sauce

### **Porc D'Automne**

Pork fillet presented on a bed of braised barley with diced seasonal vegetables, kale & roasted new potatoes, finished with a cider jus

### **Agneau A L'Ancienne**

Pulled lamb shoulder wrapped in pastry, flavoured with a red onion compote & cumin garlic, presented on a giant couscous bound with Mediterranean vegetables, chick peas, butternut squash & dried apricots, finished with a garlic & rosemary jus

### **Confit De Canard**

Duck leg confit served with a julienne of vegetable & dauphinois potatoes, drizzled with a caramelised shallot jus

### **Pave De Boeuf Sauce Poivre**

7oz Rump steak cooked to your liking, served with a traditional creamy pepper sauce, presented on a roasted root vegetables with home cut chips,

### **Filet De Bar**

Grilled fresh seabass finely diced ratatouille & pomme croquettes flavoured with sun dried tomato & basil, garnished with a creamy saffron sauce

### **Ballotine De Pintade**

Pan fried slices of ballotine of guinea fowl filled with a mushroom, spinach & hazelnut chicken mousse, served with a fricasse of mushrooms, a fresh pea mousse & Dauphinois potatoes, finished with a fresh tarragon jus

### **Supreme De Poulet A L'estragon**

Chicken breast presented with roasted garlic potato croquettes, Savoy cabbage & a julienne of vegetables, finished with a creamy fresh tarragon sauce

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