

Le Menu Du Jour De L'An (2 Courses £36.00) SAMPLE ONLY

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 (£2 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 toasted brioche with a fig compote

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 & dill, topped with a poached egg & garnished with a Hollandaise sauce

Gratin De Fruits De Mer (£1.50 extra)

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

Poitrine De Porc

Crispy pork belly served with caramelised apple, set braised Savoy cabbage & pancetta, 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

Magret De Canard Roti

Duck breast cooked to pink presented on braised red cabbage with dauphinois potatoes, finished with a green peppercorn & Southern Comfort jus

Rump D'Agneau

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

Filet De Cabillaud

Pan fried fillet of cod served in a mussel chowder, with diced vegetables, pancetta & potatoes

Pave De Bœuf Sauce Poivre (£2 extra)

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, presented on wilted vegetables & new potatoes, 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 lemon & baby shrimp beurre blanc

Ballotine De Faisan Aux Deux Saveurs

Roasted slices of boneless pheasant filled with a pistachio & apricot mousse, set on braised barley with finely diced carrots, leeks, celery & pak choi vegetables, 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 fresh tarragon sauce

Chevreuril Braise

Braised venison shoulder flavoured with pear & shallots, served with a bouquetiere of vegetables & pomme croquettes potatoes, garnished with a Port & pear jus

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