

Le New Years Eve Menu £55 (2 Courses) (4.00pm-8.00pm Last orders)

SAMPLE ONLY

Les Entrées

Soupe D'Hivers

Home-made French onion soup accompanied with croutons with gratinated cheese

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

Salade Du Periguord

Crispy salad leaves topped with a slices of chilled roasted duck breast, goose liver foie gras, duck leg rilette, topped with a crispy poached egg & drizzled with a caramelised shallot, chicken jus vinaigrette

Pepite De Lotte A La Thai

Pan fried medallion of monkfish tail, served on sweet potato, asparagus, shredded lettuce leaves, accompanied with a fresh ginger, lemon grass, chilli, coconut milk & fresh chopped coriander sauce

Trilogie De Cochon A Ma Facon

Crispy pork belly, braised pork cheek & grilled white pudding, served on a pear, apple, sultana & fresh tarragon compote drizzled with a Calvados jus

Cuisses De Grenouilles A Ma Facon

Frog legs cooked in garlic butter until crispy & golden brown, served on a fricassée of wild mushrooms, caramelised shallot purée, drizzled with a smooth creamy garlic sauce & parsley coulis

Chèvre Aux Plusieurs Saveurs (V)

Baby deep fried goat cheese & mini goat cheese spring rolls, served with a selection of beetroot, orange segments, on a smooth cranberry purée & drizzled with a light sesame seed caramel

Caille De Norfolk Poele

Pan fried quail breast, & confit quail leg, served with fruit stuffing, presented on a fricassée of shredded sprouts, pancetta & chestnuts, dressed with a Southern Comfort & thyme jus

Assiette De Crabe De Chez Nous

A fresh risotto flavoured with langoustine bisque topped with a breaded shrimp & crab bonbon, topped with a lime, cucumber crème fraiche dressing

Coquilles St Jacques Noir & Blanc

Pan fried Scottish King scallops set on a smooth celeriac & truffle oil purée, accompanied with black pudding & dressed with a Parmesan tuile & a sweet sherry jus

Les Plats

Cabillaud A La Chaudree De Moules

English cod loin pan fried until golden, served on a bed of diced seasonal vegetables & creamy mash potato, accompanied with a light creamy bacon, leek, mussel & dill chowder sauce

L'Agneau De La Fin De L'Annee

Roasted lamb rump cooked to pink, served on a bed of butter beans, chick pea & Provençal vegetables bound with Israeli cous cous flavoured with a hint of spicy harissa paste dressed with a tomato & rosemary lamb jus

Fletan Sauvage Au Poireaux

Pan fried fresh halibut served with a sweet potato fondant, pak choi, tender stem broccoli & butternut squash, served with a creamy leek & shredded smoked salmon sauce

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 & new potatoes, finished with a light saffron sauce

Bar Au Risotto Provençal Sauce Basilic

Pan fried seabass fillet served on a bed of risotto & finely diced ratatouille & Parmesan dressed with a creamy basil sauce

Magret De Canard Roti

Gressingham duck breast roasted to pink served on a bed of braised barley, Savoy cabbage & fine diced seasonal vegetables, accompanied with a satsuma & whisky sauce

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, deep fried potato roulade, finished with a shallot & sweet sherry jus

Mignon & Pithivier De Chevreuil

Fillet of Scottish venison cooked to medium, a puff pastry pithivier filled with pulled venison shoulder set on a smooth parsnip purée, kale, pea mousse & dauphinois potatoes, finished with a beautiful balsamic & pear sauce

Pave De Veau Sauce Aux Ceps

Medallion of veal cooked to medium, presented on a fricassee of baby white onions, green beans, chestnut mushrooms, carrots, deep fried cubes potatoes finished with a creamy white wine & mushroom sauce

Feuillete 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)