

Le Menu Du Dimanche £30 2 Courses (SAMPLE)

Les Entrées

Soupe Du Jour

Roasted Tomato & Basil

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 (£2.50 extra)

Scottish King scallops pan fried to golden brown, served on a caramelised onion purée, with a fricassee of wild mushroom & a cauliflower flan, garnished with a fresh thyme jus

La Folie De Chevre (V)

Baby deep fried breaded goats cheese, presented on a bed of chilled roasted beetroot, orange segments & beetroot purée, finished with a Grand Marnier & sésame seed caramel

Rognons D'Agneau Au Poivre

One of my favourite starters consisting of fresh lamb's kidneys & mushrooms, served in a creamy pepper sauce, accompanied by a toasted brioche

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 Fruit De Mer Facon Bouchée A La Reine

Beautiful Scottish mussels, King prawns & King scallops, bound in light Mornay sauce flavoured with Paris mushrooms & fresh herbs, topped with breadcrumbs & oven baked until gratinated

Risotto D'Haddock Fume

Flaked smoked haddock bound in a risotto flavoured with a smokey turmeric sauce, topped with a soft poached egg

Trio De Porc

Crispy pork belly, white pudding & black pudding, presented on a celeriac & mustard puree, drizzled with a roasted garlic jus

Parfait De Foie De Volaille

Home-made chicken liver parfait flavoured with Cognac & Port, served with onion bread & red onion chutney

Les Plats

Duo De Veau

Medallion of veal cooked to medium served with puff pastry parcel filled with braised oxtail, set on creamy julienne of vegetables with spinach & Savoy cabbage & served with a leek potato cake, finished with a Port jus

Pave De Saumon

Pan fried salmon fillet presented with a sweet potato fondant, roasted glazed carrots & broccoli, dressed with an Orange & rosemary sauce

Suprême De Poulet Aux Champignons

Pan fried supreme of chicken set on a bed of caramelised onions, carrots, mushrooms, French beans & deep fried diced potatoes, finished with a creamy mushroom sauce

Cabillaud Sauce Smokey

Pan fried English cod fillet served on creamy mash potato with a mire poix of seasonal vegetables, finished with a creamy veloute flavoured with smoked haddock & turmeric

Porc Du Paysan

Pork fillet filled with a cheddar rarebit set on a parsnip puree, served with kale, julienne vegetables & pomme Anna potatoes, garnished with a caramelised shallot jus

Confit De Canard

Duck leg confit presented on braised barley bound with diced vegetables, kale & new potatoes, drizzled with an orange & green peppercorn jus

Pave De Boeuf Sauce Poivre (£2 extra)

Sirlon steak cooked to your liking, served with a creamy pepper sauce, with roasted root vegetables & home cut chips

Filet De Bar Au Safran

Grilled fresh seabass set on a fine diced ratatouille & new potatoes, garnished with a creamy saffron sauce

Roulade D'agneau A L'Ancienne

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, served with Mediterranean vegetables & roasted potato wedges, finished with a garlic & herb jus

Notre Roast Turkey Roti

Slices of Norfolk turkey, served with the traditional pig in blanket, a fruit & sage stuffing, roasted local vegetables, sprouts & a deep-fried potato roulade, garnished with our turkey jus & cranberry sauce

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

Just to let you know: should you require any extra potatoes, vegetables or sauce with your dish, please just let a member of staff know, we will be more than happy to oblige