

Le Menu Du Dimanche £30 2 Courses – SAMPLE ONLY

Les Entrées

Soupe Du Jour

Cream of mushroom & tarragon soup **Or** Traditional French onion soup garnished with a toasted Gruyère croûton

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 & garnished with a fresh thyme jus

La Folie De Chèvre (V)

Breaded goats cheese & a goats cheese mousse, presented on a bed of chilled roasted beetroot, orange segments & a beetroot purée, finished with a Grand Marnier & sésame seed caramel

Gratin De Fruit De Mer Façon Chowder

Beautiful Scottish mussels, King prawns & King scallops, bound in leek, fennel, bacon & dill Mornay sauce, topped with breadcrumbs & oven baked until gratinated

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 Bohème

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

Gateau De Saumon

A home made salmon fishcake with a poached egg & drizzled with a hollandaise sauce

Trio De Porc

Crispy pork belly, grilled black pudding & breaded pork bon bon, set on a celeriac puree, drizzled with a roasted garlic jus

Parfait De Foie De Volaille

Chicken liver parfait flavoured with Cognac & Port, served with a fig puree & toasted onion bread

Les Plats

Ballotine De Pintade Farcie

Roasted boneless guinea fowl filled with with a tomato & Parmesan chicken farce, served with seasonal diced vegetables & new potatoes, finished with a fresh creamy fresh tarragon sauce

Pave De Saumon

Pan fried salmon fillet presented with roasted carrots, broccoli & a sweet potato fondant, accompanied by a Thai sauce flavoured with lemon grass, chilli, ginger & coriander

Filet Cantona (£5 extra)

Fillet steak filled with cream cheese flavoured with roasted garlic & black pepper, wrapped in pancetta, cooked to pink & served with roasted root vegetables & a potato rosti, finished with a robust Port jus

Cabillaud Aux Safran

Fillet of cod pan fried, presented on caramelised onions, chestnut mushrooms, green beans & chorizo pomme croquette potatoes, finished with a creamy saffron sauce

Porc Du Paysan

Pork fillet filled with a cheddar rarebit, wrapped in pancetta, set a bed of braised barley bound with diced vegetables, served with potato wedges & kale, garnished with a caramelised shallot jus

Confit De Canard

Duck leg confit set on a parsnip purée, served with a julienne of vegetables & dauphinois potatoes, drizzled with an orange, rosemary & green peppercorn jus

Pave De Bœuf Sauce Poivre

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

Filet De Bar

Pan fried seabass fillet presented on a homemade fish cake, accompanied by a fricassee of mushrooms & dressed with a creamy garlic sauce

Roulade D'agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, served with a cauliflower mousse, celeriac dauphinois potatoes & green beans, finished with a garlic & herb lamb jus

Supreme De Poulet Aux Champignons

Grilled chicken supreme, set on a bourguignon garniture consisting of bacon lardons, mushrooms, carrots, green vegetables & pearl onions, with pomme Anna potatoes, finished with a creamy mushroom sauce