

# **Le Menu Du Dimanche £32 2 Courses (SAMPLE ONLY)**

## **Les Entrées**

### **Soupe Du Jour**

Curried honey roast parsnip 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 parsnip purée, with a fricassee of wild mushrooms & peas, garnished with a fresh thyme jus

### **La Folie De Chèvre (V)**

Breaded goats cheese 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**

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 Boheme**

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 pear poached in Cumberland sauce & toasted onion bread

## **Les Plats**

### **Duo De Lapin A L'Estragon**

Pan fried boneless rabbit leg & roasted rabbit saddle wrapped in Parma ham, served on orzo pasta bound in a creamy fresh tarragon sauce with sun dried tomatoes, shredded lettuce leaves & finely diced vegetables

### **Pave De Saumon**

Pan fried salmon fillet presented with roasted carrots, broccoli & a sweet potato fondant, accompanied by a langoustine bisque sauce

### **Notre Roast Turkey Roti**

Slices of Norfolk turkey, served with the traditional pig in blanket, fruit & sage stuffing, roasted local vegetables & roast potatoes, garnished with our turkey jus & cranberry sauce

### **Cabillaud Aux Safran**

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

### **Porc Du Paysan**

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

### **Confit De Canard**

Duck leg confit, 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 & spinach, 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 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