



# 31<sup>st</sup> March – Easter Sunday £32 - 2 Courses **Sample Only**



## Les Entrées

### **Soupe D'Hiver (V)**

Mushroom & celeriac soup

### **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, served with grilled black & white pudding, set on a duo of smooth celeriac purée & a sweet potato purée flavoured with horseradish, garnished with game chips & drizzled with a Port jus

### **La Tartelette De Chèvre Provençal**

Crispy filo pastry filled with a tomato & red pepper compote, topped with grilled goats cheese, garnished with a crispy leek chiffonade & drizzled with a fresh basil dressing

### **Gratin De Fruit De Mer**

Scottish mussels, King prawns & scallops, bound in a leek & chervil mornay, topped with breadcrumbs & gratinated

### **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

### **L'Assiette De Saumon**

Thin slices of salmon cured in treacle, with English mustard presented on a blini with a selection of beetroots & a horseradish sorbet

### **Asperge**

Grilled asparagus topped with a poached egg & hollandaise sauce, served with a grilled King mushroom & puff pastry

### **Croustillant De Porc**

Crispy pork belly presented on bed of caramelised baby onions, pancetta & mushrooms, set on smooth wild garlic mash, finished with a Madeira jus

### **Parfait De Foie De Volaille**

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

## Les Plats

### **Pave De Saumon Thaïlandaise**

Pan fried salmon fillet presented with roasted carrots, braised fennel & broccoli, a sweet potato fondant, accompanied by a Thai sauce made with fresh ginger, chilli, lemon grass & coconut milk

### **Lapin A La Moutard**

Roasted boneless leg of rabbit marinated with a hint of harissa, served with turned seasonal vegetables & potatoes, finished with a creamy grain mustard sauce

### **Ballotine De Pintade Farcie Au Grand Marnier**

Roasted boneless guinea fowl filled with a chicken farce flavoured with orange, rosemary & Grand Marnier, served on a fricassee of peas, onions, shredded lettuce leaves & potato wedges, dressed with a light creamy orange & rosemary sauce

### **Cabillaud Au Safran**

Pan fried cod fillet, set on bed of fine diced ratatouille with new potatoes, garnished with a fragrant 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 presented on a parsnip puree, served with a julienne of vegetables & dauphinois potatoes, drizzled with a Plum & Armagnac jus

### **Pave De Bœuf Sauce Poivre**

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

### **Filet De Bar A L'estragon**

Pan fried seabass fillet presented on a crab cake flavoured with fresh coriander, served with a mire poix of seasonal green vegetables, dressed with a creamy fresh tarragon sauce

### **Roulade D'agneau**

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, presented on caramelised onions, chestnut mushrooms, green beans & deep fried cubed potatoes, 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

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

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