

Sunday 10th March - “La Fête Des Meres” (£35 2 Courses) **Sample Only**

Les Entrées

Soupe Du Pois & Jambon

Homemade pea & ham soup, garnished with a shredded ham rilette & croutons

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 Aux Deux Saveurs (£2.50 extra)

Scottish King scallops pan fried to golden brown presented on a smooth pea puree served with a chilled cauliflower mousse & charred cauliflower florets, dressed with a fresh thyme jus & garnished with a parmesan tuile

Folie De Mousse & Parfait De Foie De Volaille

Home-made smooth chicken liver parfait & a chicken liver mousse flavoured with a dash of Cognac & Port, accompanied by a caramelised apple, an apple jelly & toasted onion bread

La Tartelette De Chèvre

Filo pastry tartlet filled with a fricassee of wild mushrooms, topped with gratinated goats cheese, topped with a crispy leek chiffonade, served on a smooth red onion compote

Blinis D’Epinard & Saumon Marinne & Oeuf Poche

Slices of salmon cured in treacle & whiskey, set on a spinach ricotta blinis & topped with a poached egg, drizzled with a hollandaise sauce

Duo De Pigeon A Notre Facon

Squab pigeon breast cooked to pink, accompanied by a pigeon leg confit, served on a grain mustard celeriac remoulade & parsnip puree, finished with a sloe gin & blackberry sauce

Gratin De Fruits De Mer

Fresh mussels, King prawns & scallops, bound in a creamy leek & chive mornay sauce, topped with breadcrumbs & oven baked

Bar Poele Du Sud

Pan fried strips of seabass served with braised fennel & saffron potatoes, presented with a smooth Mediterranean fish soup & garnished with croutons, rouille & Gruyère

Trio De Porc

Crispy pork belly, a pork cheek & a breaded pork bon-bon, set on a smooth sweet potato puree & drizzled with a roasted garlic jus

Les Plats

Saumon Beurre Blanc Au Basilic

Pan fried salmon fillet served on fine diced Provencal ratatouille with potato wedges, dressed with a fresh basil 'beurre blanc'

Filet Cantona (£3 extra)

Fillet steak filled with cream cheese flavoured with finely chopped spring onions, cracked pepper & roasted garlic, wrapped in pancetta, cooked to medium, served on a selection of roasted root vegetables & a potato rosti, finished with a robust Port jus

Cabillaud A L'estragon

English cod loin pan fried until golden served on mushrooms, pearl onions, carrots & creamy mashed potatoes, dressed with a creamy fresh tarragon sauce

Ballotine De Pintade A La Mousse De Homard

Slices of boneless guinea fowl filled with a chicken, lobster & King prawn stuffing, set a sweet potato fondant, & braised pak choi, dressed with Thai sauce of chilli, ginger, lemon grass, coconut milk & fresh chopped coriander

Pithivier D’Agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, served with pomme Anna potatoes, braised kale & a parsnip puree, dressed with a tomato & rosemary jus

Confit De Canard Roti

Roasted duck leg confit presented on a bed on barley braised with root vegetables, kale, & deep fried new potatoes, garnished with an orange & green peppercorn jus

Cochon De Lait

Suckling pig, presented on a butternut squash puree served with a julienne of vegetables, kale, creamy dauphinois potatoes & a fruit stuffing, garnished with a caramelised shallot jus

Pave De Boeuf Sauce Poivre

8oz sirloin steak cooked to your liking, served with a traditional creamy pepper sauce, presented on a roasted root vegetables with home cut chips,

Medaillon De Lotte Risotto Du Sud

Pan fried medaillon of Cajun monkfish set on a risotto flavoured with chorizo, peas & tomato compote, topped with a yuzu creme fraiche & finished with a creamy saffron sauce

Suprême De Poulet

Supreme chicken breast pan fried to golden set on a carrot purée, a wild mushroom fricassee & a Parmesan & spinach cake, dressed with a creamy cep mushroom sauce

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