

## **Le Menu Du Dimanche £30 2 Courses **Sample Only****

### **Les Entrées**

#### **Soupe Du Jour**

Carrot, orange & stem ginger

#### **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 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 cranberry purée, finished with a Grand Marnier & sésame seed caramel

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

Beautiful Scottish mussels, King prawns & King scallops, bound in leek, apple & 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 onion bread

#### **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

#### **Gâteau De Poisson**

Home made salmon fishcake, pan fried topped with a soft poached egg, drizzled with a Hollandaise sauce

#### **Duo De Porc**

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

#### **Assiette De Canard Façon Boheme**

A warm Dutch pancake flavoured with spring onions & creme cheese, topped with finely sliced duck breast, a rilette of shredded duck leg confit & a duck liver mousse, dressed with salad leaves & a crispy leek chiffonade, drizzled with a caramelised shallot & tarragon vinaigrette

### **Les Plats**

#### **L'Etouffee De Chevreuil A L'Ancienne**

Braised venison slowly cooked in a Port & balsamic sauce, served with diced vegetables & a creamy mash

#### **Pave De Truite**

Pan fried sea trout fillet presented with roasted carrots, broccoli, braised fennel, butternut squash & new potatoes, accompanied by an orange & rosemary sauce

#### **Supreme De Poulet Aux Champignons**

Oven roasted chicken supreme, served on a bed of chestnut mushrooms, green beans, onions, carrots & deep fried diced potatoes, finished with a creamy mushroom sauce

#### **Cabillaud Aux Safran**

Fillet of cod pan fried, served on a bed of diced ratatouille & potato wedges, finished with a creamy saffron sauce

#### **Porc Du Paysan**

Pork fillet filled with a cheddar rarebit, wrapped in pancetta, served with Savoy cabbage, a julienne of vegetables & black pudding Pommes Anna potatoes, garnished with a caramelised shallot jus

#### **Confit De Canard**

Duck leg confit, served with braised red cabbage, celeriac purée & creamy dauphinois, drizzled with a cherry & thyme 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 Daurade**

Pan fried sea bream fillet presented on a home-made salmon cake, accompanied by a mirepoix of green vegetables, dressed with a creamy tarragon sauce

#### **Duo D'agneau**

Lamb fillet cooked to pink & pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, served with a slice of potato roulade filled with roasted aubergine, roasted red peppers, fresh basil & a red onion jam finished with a garlic & herb jus

#### **Filet Cantona (£5 extra)**

Fillet of beef filled with cream cheese flavoured with roasted garlic & black pepper & chopped chives, wrapped in Pancetta, cooked to pink, served with roasted root vegetables & a potato rosti, garnished with a Port jus