

Le "Boxing Day" **SAMPLE ONLY** 2 Courses £38

Les Entrées

Soupe Du Jour

Home-made roasted tomato & basil

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 (£2.75 extra)

Scottish King scallops pan fried to golden brown, served on a caramelised onion purée, with a fricassee of wild mushrooms & peas, garnished with Parmesan tuille & 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 a leek & 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

Crêpe Epinards & Ricotta Aux Deux Saumons

Slices of home-made cured salmon & smoked salmon, served on a spinach & ricotta pancake, garnished 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 apple compot & toasted brioche

Les Plats

Chevreuril A L'Ancienne

Venison loin cooked to pink, garnished with a balsamic sauce, served with a carrot purée, dauphinois potatoes & kale

Pave De Saumon

Pan fried salmon fillet presented with roasted carrots, broccoli & butternut squash, accompanied by a creamy tarragon sauce

Suprême De Poulet Au Risotto De Champignons

Pan fried chicken breast set on a wild mushroom, spinach, green vegetable & Parmesan risotto, drizzled with a chicken jus flavoured with fresh sage

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 celeriac dauphinois, drizzled with a satsuma jus

Pave De Bœuf Sauce Poivre

7oz Rump 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 home-made fish cake, accompanied by a selection of diced vegetables, dressed with a creamy langoustine bisque

Roulade D'agneau

Pulled lamb shoulder flavoured with caramelised red onions & cumin, wrapped in a light puff pastry, served with mushrooms, kale, baby onions, carrots & pomme Anna potatoes finished with a garlic & herb jus

Ballotine De Pintade

Ballotine of boneless guinea fowl filled with a chicken & fruit stuffing, served with French beans cooked in sundried tomatoes, garlic & parsley & celeriac dauphinois, garnished with a fresh thyme 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

(The 2 course menu can be a main course & dessert option if you prefer)

Specials also available