

## Lunch Menu

Sunday to Thursday lunch **£ 21.95**

Friday and Saturday lunch **£ 25.95**

### Terrine de Noel

Wild Mushroom paté with dried Fruits, Nuts & Chutney

### Salade de Chevre Chaud, Pommes caramélisées et Miel

Warm goat cheese salad served with caramelised apples & Honey

### Trio de Saumon

Trio of Salmon (Smoked Salmon, Salmon Terrine

Choux Bun Stuffed with Salmon Mousse)

### Soupe a l'Oignon ou a la Tomate

Homemade French Onion OR Homemade Tomato Soup

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### Papillote de Poisson

Fish in Papillote

### Risotto de Courge et Champignon Sauvage

Butternut Squash & Wild Mushroom Risotto

### Traditionnelle Escalope de Dinde et sa Sauce Gravy

Traditional Escalop of Turkey with gravy

### Pressé de Canard Confit sauce Mirroir

Pulled Confit of Duck, Mashed Potatoes with a red wine Sauce

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### Trio de Fromages

Trio of Cheese served with Biscuits

### Coupe de Sorbets

Mixed Sorbets (Passion Fruit, Lemon and Blackcurrant)

### Crème Brûlée a la Vanille

Homemade Vanilla Crème Brûlée

## Selections

£21.95

Lunch

£25.95

### STARTER

Goats Cheese.....

Terrine de Noel .....

Trio de Saumon... ..

Soup Onion.....

Soup Tomato.....

### MAIN COURSE

Fish.....

Risotto.....

Turkey .....

Duck.....

### DESSERTS

Selection of cheese.....

Mixed Sorbet.....

Crème brulee.....

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£26.95

Dinner

£29.95

### STARTER

Goats Cheese.....

Terrine de Noel.....

Millefeuille.....

Soup de Tomate.....

Trio de Saumon... ..

Soup Onion.....

Cod .....

Risotto.....

Turkey.....

Sirloin Steak.....

Duck .....

All Main Courses are Served with Seasonal Vegetables

### DESSERTS

Selection of cheese.....

Mixed sorbet.....

Crème brulee.....

Bavarois.....

Service is not included

December Menus not including  
Christmas Day

## Dinner Menu

Sunday to Thursday Dinner **£ 26.95**

Friday and Saturday Dinner **£ 29.95**

### Terrine de Noel

Wild Mushroom paté with dried Fruits, Nuts and Chutney

### Trio de Saumon

Trio of Salmon (Smoked Salmon, Salmon Terrine

Choux Bun Stuffed with Salmon Mousse)

### Salade de Chevre Chaud, Pommes caramélisées et Miel

Warm goat cheese salad served with caramelised apples & Honey

### Millefeuille a la Crème de Roquefort, Noix et Poire

Millefeuille of a Roquefort Bechamel with Pear & Walnut

### Soupe a l'Oignons ou a la Tomate

Homemade French Onion OR Homemade Tomato Soup

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### Dos de Cabillaud et Gambas et son Emulsion d'Ail

Fresh Cod Loin and King Prawns with Garlic Sauce

### Risotto de Courge et Champignon Sauvage

Butternut Squash & Wild Mushroom Risotto

### Traditionnelle Escalope de Dinde et sa Sauce Gravy

Traditional Escalop of Turkey with gravy

### Entrecôte Grillée Sauce aux Poivre

Grilled Sirloin Steak with Black Peppercorn Sauce

### Pressé de Canard Confit sauce Mirroir

Pulled Confit of Duck, Mashed Potatoes with a Red wine Sauce

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### Trio de Fromages

Trio of Cheese served with Biscuits

### Coupe de Sorbets

Mixed Sorbets (Passion Fruit, Lemon and Blackcurrant)

### Bavarois aux Fruit de la Passion et Fruit Rouge

Homemade Passion Fruit and Red Fruit Bavarois