

Noël '09 lunch menu

3 courses for £14.50

Olives marinées Mixed marinated Provençal olives (v) £2.50

Mini chorizos au miel Mini chorizos roasted in honey £2.50

Gousse d'ail rôti (v) Whole roasted garlic bulb with rustic bread & Lescure butter £3.50

entrées

Roasted pumpkin & parsnip soup (v)

Smoked Cornish mackerel pâté with crème fraîche, paprika, chives & lemon

Terrine of confit chicken livers with spiced pear chutney

Pea, leek and goat's cheese tartlet with roasted pepper pesto (v)

Mushroom ramekin with garlic, gruyère cheese & bacon

plats

served with seasonal vegetables & thyme roasted potatoes

"Les Landes" duck leg confit with warm salad of puy lentils, red wine & French beans

Roasted rib of pork with smoked garlic sausage, cider & apple jus

Sautéed free-range chicken suprême with wild mushrooms, tarragon & crème fraîche

Roasted fillet of haddock with chorizos, plum tomatoes, garlic, parsley & lemon

Hand-made ravioli of roasted butternut squash & sage with light pesto & rocket (v)

Char-grilled Scottish pasture-fed rump steak with black pepper butter & dressed leaves

accompagnements

Additional side orders: Garlic mushrooms/Pommes frites/Rocket & parmesan salad/
Sautéed French beans/Gratin dauphinois/Red cabbage £2.25 each

desserts et fromages

Caramelized lemon tart with raspberry sorbet

Chocolate & mascarpone cheesecake

Sticky toffee pudding with vanilla ice cream

Selection of ice creams & sorbets

Selection of French cheeses with biscuits, celery & chutney

pour les enfants

Although we do not have a separate children's menu we charge 50% less for smaller portions of most dishes on our menus, or if we have time, prepare plainer dishes

*Please note that a discretionary service charge of 10% will be added to tables of 8 or more
Nuts, nut oils & derivatives are used in our kitchen*

