



**SOIRÉE
GASTRONOMIQUE**
avril à juin 2012



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On the second and fourth Tuesday of every month we invite you to our Soirée Gastronomique.

Our Soirée Gastronomique menus embrace all that's great about dining in France—outstanding value, hearty and robust provincial cooking along with balance and variety.

**SIX COURSE SET DINNER
£22.50**

Main courses are served with a selection of fresh market vegetables unless otherwise stated.

Full vegetarian and gluten free menu alternatives are available on request.

Nuts, nut oils and derivatives are used in our kitchens. Ingredients may vary occasionally.



10 avril

SOUPE AUX POIS ET JAMBON
Pea and ham soup

PARFAIT AU FOIE DE VOLAILLE
Chicken liver parfait with red onion confiture and sourdough toast

FAUX FILET AU POIVRE
Pan-fried Scottish pasture-fed 21 day-aged rib-eye steak with green peppercorn and brandy sauce

or
SAUMON SAUCE VIERGE
Seared peppered salmon with sauce vierge, olive oil and lemon

PAIN PERDU BRIOCHÉ
French style bread and butter pudding with warm spiced blackberry compôte, served with vanilla ice cream

PLATEAU DE FROMAGES
Our typical rustic French cheese board of:
Brie de Meaux, Tomme de Savoie and Bleu d'Auvergne served with biscuits, celery and red onion confiture

CAFÉ ET CHOCOLAT
Freshly brewed coffee and chocolate

24 avril

SOUPE À L'OIGNON
French onion soup with gruyère croutons

FROMAGE DE CHÈVRE
Deep-fried goat's cheese with frisée salad and spiced tomato chutney

CANARD AU JUS DE GROSEILLE
Pan-fried duck breast with mashed sweet potato and redcurrant jus

or
MEDAILLONS DE BŒUF
Roasted medallions of Scottish pasture-fed 21 day-aged rump steak (served pink) with green herb and roasted garlic butter

GATEAU AU CAMEL
Warm sticky toffee pudding with vanilla ice cream

PLATEAU DE FROMAGES
Our typical rustic French cheese board of:
Brie de Meaux, Tomme de Savoie and Bleu d'Auvergne served with biscuits, celery and red onion confiture

CAFÉ ET CHOCOLAT
Freshly brewed coffee and chocolate

8 mai

SOUPE AUX POTIRONS
Butternut squash soup with gruyère cheese

ESCARGOTS AU BEURRE D'AIL
Burgundy escargots with garlic and green herb butter

FAUX FILET AU ROQUEFORT
Char-grilled Scottish pasture-fed 21 day-aged rib-eye steak with Roquefort butter

or
PORC AUX LARDONS
8oz pork loin steak with crispy bacon and mint hollandaise

GATEAU AU MIEL
Baked honey cake with caramel ice cream

PLATEAU DE FROMAGES
Our typical rustic French cheese board of:
Brie de Meaux, Tomme de Savoie and Bleu d'Auvergne served with biscuits, celery and red onion confiture

CAFÉ ET CHOCOLAT
Freshly brewed coffee and chocolate

22 mai

SOUPE DE POISSON
Light fish soup with rouille and gruyère croutons

FROMAGE GRILLÉ
Baked St. Marcellin cheese (mild, creamy and nutty flavoured cheese from Isère, in the Rhône-Alpes region) with red onion confiture and sourdough toast

BAVETTE AUX CHAMPIGNONS
Pan-fried Scottish pasture-fed 21 day-aged bavette steak with mushroom and shallot sauce

or
FILET DE MULET
Pan-fried fillet of wild mullet with ratatouille, lemon and olive oil

TARTE AU CITRON
Caramelised lemon tart with raspberry sorbet

PLATEAU DE FROMAGES
Our typical rustic French cheese board of:
Brie de Meaux, Tomme de Savoie and Bleu d'Auvergne served with biscuits, celery and red onion confiture

CAFÉ ET CHOCOLAT
Freshly brewed coffee and chocolate

12 juin

SOUPE AUX TOMATES ET FROMAGE DE CHÈVRE
Roasted tomato, spring onion and goat's cheese soup

COQUILLES ST. JACQUES
Pan-fried scallops with Alsace bacon, frisée salad and lemon

BŒUF À LA VIOLETTE DE BRIVE
Limousin beef slow-cooked with red wine, leeks and La Moutarde Violette de Brive

or
FILET DE LOUP DE MER
Baked fillet of sea bass with pea purée and salsa verde

TARTE AU CHOCOLAT
Spiced orange and chocolate tart with crème Chantilly

PLATEAU DE FROMAGES
Our typical rustic French cheese board of:
Brie de Meaux, Tomme de Savoie and Bleu d'Auvergne served with biscuits, celery and red onion confiture

CAFÉ ET CHOCOLAT
Freshly brewed coffee and chocolate

26 juin

SOUPE AU CHOUX FLEUR
Cauliflower soup with Parmesan

SALADE AUX HARICOTS ET BACON
Salad of flageolet and French beans, chorizo and smoked bacon

PAVÉ DE STEAK AU ROQUEFORT
Pan-fried Scottish pasture-fed 21 day-aged rump steak with Roquefort and bacon sauce

or
AILE DE RAIE
Skate wing meunière with beurre noisette

FONDANT AU CHOCOLAT
Chocolate fondant with vanilla ice cream

PLATEAU DE FROMAGES
Our typical rustic French cheese board of:
Brie de Meaux, Tomme de Savoie and Bleu d'Auvergne served with biscuits, celery and red onion confiture

CAFÉ ET CHOCOLAT
Freshly brewed coffee and chocolate