

DÎNER PARTY MENU

Entrées

V Soupe à l'Oignon

French onion soup, served with a Gruyère crouton

Moules 'Marinières à la Crème'

fresh mussels steamed in white wine with parsley, cream, garlic & shallots

V Soufflé au Fromage de Chèvre

twice-baked goats cheese & chive soufflé served in a parmesan cream sauce

Gravadlax

home-cured salmon served with celeriac remoulade and a confi'd lemon dressing

VG Fricassée aux Champignons

puff pastry vol-au-vent filled with a wild mushroom & cognac ragout

Parfait de Foie de Volaille

chicken liver parfait with a red onion marmalade and herb toast

VG Aubergine à la Baba Ganoush

spiced aubergine, onion & coriander terrine with a chickpea purée

Plats Principaux

Magret de Canard Sauce Cerise

duck breast roasted pink and sliced onto a potato & onion rösti with haricots verts and a cherry Kirsch sauce

VG Pissaladière

puff pastry tarte with caramelised onion, black olives, red pepper served with rocket and a wild garlic pesto

Moules-Frites

fresh mussels served Marinières à la Crème :

steamed in white wine with parsley, cream, garlic & shallots and served with pommes frites

Maigre

pan-fried stone bass served with new potatoes, herb-roasted tomato and a saffron cream sauce

Poulet Farci

chicken suprême roasted with mozzarella and served with griddled asparagus, gratin dauphinois and a red pepper coulis

V Risotto

asparagus & pea risotto with lemon aioli, capers, red vein sorrel and parmesan crisp

Steak-Frites

£5 supplement

8oz ribeye served with pommes-frites and either a sauce au poivre or a sauce Béarnaise or a red wine jus

Accompagnements

£3.50

Pommes-Frites • Minted New Potatoes • Gratin Dauphinois • Pommes Purée
Haricots Verts • Garlic Wilted Spinach • Rocket & Parmesan • Bread Basket £2.50

Desserts

Crème Brûlée

vanilla custard with a burnt sugar crust

Delice au Chocolat

dark chocolate ganache served with Kirsch chantilly & cherry coulis

Îles Flottante

poached meringue, crème Anglaise and roasted rhubarb with sugared pistachio nuts

Assiette de Fromages

£2 supplement

Comté, Fromage de Chèvre, Fourme d'Ambert and Camembert 'Artisan' served with bread, biscuits, celery, grapes & chutney

Affogato

warm espresso coffee over vanilla ice cream (and with Kahlúa +£2.75)

Glaces et Sorbets

du jour