

**£32.50**

per person.  
starter, main course  
and dessert



Available to  
groups of eight  
or more, by prior  
arrangement.

# DÎNER PARTY MENU

## Entrées

V Soupe  
*du jour*

**Salade d'Espadon**

seared swordfish served with a potato, shallot and chive mayonnaise salad with wasabi cream

V Soufflé au Fromage de Chèvre

twice-baked goats cheese & chive soufflé served with griddled apple and a walnut dressing

**Calamars Frits**

deep-fried squid with homemade sauce tartar and conf'd lemon dressing

**Parfait de Foie de Volaille**

chicken liver parfait with a red onion marmalade and herb toast

VG Roulade des Legumes

grilled Provençale vegetables served on a chilled tomato gazpacho with a black olive tapenade

## 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

**Que de Lotte au Risotto de Crabe**

monkfish tail baked in jambon de Bayonne and served on a crab risotto with a conf'd lemon dressing

**Lapin à la Moutarde**

rabbit leg slow-braised and served with pommes purée, glazed carrots and a Dijon mustard sauce

**Poulet Farci**

chicken suprême roasted with a mozzarella farce and served with gratin dauphinois a salad of marinated Mediterranean vegetables and a red pepper coulis

V Risotto

roasted tomato & red pepper, with a basil dressing and wild rocket ( *can be served as a vegan dish on request* )

**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

V Crespéou

omelette gateau layered with spinach, courgette and aubergine served with a rocket salad, black olive tapenade and tomato sauce

## Accompagnements

£3.50

Pommes-Frites • Minted New Potatoes • Gratin Dauphinois • Pommes Purée  
Haricots Verts • Sweet Glazed Carrots • Rocket & Parmesan • Bread Basket £2.50

## Desserts

**Crème Brûlée**

vanilla custard with a burnt sugar crust

**Cheesecake au Framboise**

raspberry cheesecake served with vanilla mascarpone and toasted almonds

**Profiteroles**

choux bun filled with Chantilly cream and served with a warm chocolate sauce

**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*

NO SERVICE CHARGE : GRATUITIES ARE SHARED AMONG THE STAFF V : VEGETARIAN VG : VEGAN

ALLERGENS : PLEASE ASK IF YOU WOULD LIKE TO SEE OUR ALLERGENS FACT SHEET