

**£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

French Onion with Gruyère croutons

### Rillettes de Saumon

coarse salmon & dill pâté with horseradish crème fraîche and herb toast

### V Soufflé au Fromage de Chèvre

twice-baked goat's cheese & chive soufflé served with griddled apple and a walnut dressing

### Calamars Frits

deep-fried squid with with lemon aioli

### 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 à l'Orange Amère

duck breast roasted pink and sliced onto a potato & onion rösti with cranberries, haricots verts and a bitter orange sauce

### Loup de Mer aux Câpres

sea bass fillet baked with fennel & onion and served with minted new potatoes and a lemon & caper butter

### Bœuf Bourguignon

beef pavé braised in Burgundy with bacon lardons, mushrooms, carrots & shallots

### Poulet-Jaune

marinated suprême of corn-fed chicken, roasted and served with gratin dauphinois, glazed carrots and a tarragon pan jus

### V Risotto à la Betterave (can be served as a vegan dish on request)

red beetroot risotto with goats cheese and apple crisps

### VG Tajine d'Automne

winter vegetables casserole in a lightly spiced tomato sauce and served with herb couscous and coconut cream

### 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 • Sweet Glazed Carrots • Rocket & Parmesan • Bread Basket £2.50

## Desserts

### Crème Brûlée

vanilla custard with a burnt sugar crust

### Cheesecake aux Framboise

raspberry cheesecake served with vanilla mascarpone and toasted almonds

### Mousse au Chocolat

with a dark chocolate sauce

### Glaces et Sorbets

du jour

### Assiette de Fromages

£3 supplement

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

### Affogato

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

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