



Restaurant Français

Mothering Sunday Lunch

Starter • Main • Cheese or Dessert

£18.50 (£5 deposit per person)

VELOUTÉ POMME CÉLÉRI [▽]

smooth cream of Celериac, Apple and Potato soup

RILLETTE DE POISSON

Salmon and Haddock shredded Rillettes Paté, served with quenelle of fresh Herbs Crème Fraîche

ESCARGOTS DE BOURGOGNE

poëlon of 6 Burgundy Snails off the shell, with Garlic and Parsley Butter, served piping hot

PARFAIT AUX FOIES DE VOLAILLE

Chicken Liver Parfait served with Condiments and Shallot compote

TERRINE DE LÉGUMES [▽]

Vegetable Terrine served with Tomato coulis

CONFIT DE CANARD

Leg of Duck confit with roasting Jus - Sauteed Potatoes & Vegetables

FILET DE PORC AU CAMEL ET ÉPICES

tender roasted Pork Loin with Caramel and Spices sauce - Sauteed Potatoes & Vegetables

PIÈCE DE BOEUF AU ROQUEFORT

Beef rump steak with Roquefort sauce - Sauteed Potatoes & Vegetables

FILET DE ROUGET À L'HUILE INFUSÉE

fillets of Red Mullet with Olive Oil, Shallot, Tomato and black Olive - Pommes Fondantes & Vegetables

MILLEFEUILLE DE COURGETTES ET AUBERGINES AU CHÈVRE [▽]

roasted layers of courgette and aubergines topped with Goat's Cheese - Pommes Fondantes

CRÈME BRULÉE À LA VANILLE DE TAHITI

classic crème brûlée with Tahiti vanilla, arguably the best vanilla in the world!

TARTE FINE AUX POMMES

individual Apple Tart on thin pastry, served with Cinnamon and Vanilla Ice Cream

FRAISIER AU COULIS DE FRUITS ROUGES

Strawberry mousse set on soft Sponge base, served with Red Fruit coulis

PROFITEROLES AU CHOCOLAT

home made Choux Buns stuffed with Vanilla Ice cream, served with hot Chocolate sauce

ASSIETTE DE FROMAGES DE FRANCE

plate of unpasteurised French cheeses with mixed leaves and bread



Menu Enfant

£5.95

Soft Drink



Main Course

(Choice of Beef Steaklet, Chicken Fillet, Fish Fillet or Omelette with Garnish to suit the Child)



Vanilla Ice Cream

a 10 % discretionary service charge will be added to the bill