



Party Menu

Three courses

£21

*“ All gratuities
are shared
among the staff
Merci !! “*

Soupe du Jour

Moules Marinières à la Crème

fresh Cornish mussels steamed in white wine, shallots, garlic & cream

Chicken Liver Parfait

with toasted brioche & red onion marmalade

Escargot

six snails baked with a parsley, garlic and Pernod butter

Asparagus & Smoked Saumon

served warm with a Bearnaise sauce

Goats Cheese Mousse V

with marinated cucumber salade and tomato coulis

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## *Magret de Canard*

*breast of Gressingham duck roasted pink and sliced onto a  
potato & onion rosti with a mango & chilli sauce*

### *Steak~Frites*

*Oxfordshire rib-eye steak, with either  
a sauce au poivre, a Béarnaise sauce or a red wine jus*

### *Moules~Frites*

*fresh Cornish mussels served  
either marinières à la crème or with coconut, chilli, coriander & lime*

### *Poulet*

*chicken suprême baked in jambon de Bayonne with a  
red pepper & mozzarella farce, served on gratin Dauphinois with a red wine jus*

### *Saumon*

*fillet of organic Orkney salmon baked with a prawn mousseline and served on grilled  
asparagus & and new potatoes with a smoked salmon beurre blanc*

### *Tartiflette aux Champignons V*

*traditional French dish of potato, mushroom & onion, baked with  
Reblechon cheese and served with a wild rocket salade*

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Profiteroles à la Glace

filled with vanilla ice cream and served with a butterscotch sauce

Île Flottante

vanilla custard with a soft meringue, caramel & toasted almonds

Mousse au Chocolat

Fromages

*Saint Albray, Roquefort & Camembert Artisan, served with bread
biscuits, celery, grapes and chutney*