



DÎNER PARTY MENU

£32⁵⁰ THREE COURSES

Entrées

Bisque

fish and seafood cooked in a rich cognac cream broth

Carpaccio de Chevreuil

peppered venison wafers served with shallot purée and horseradish cream

Escargots

snails baked with a parsley, garlic and Pernod butter

Moules Marinières à la Crème

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

V BonBons de Fromage de Chèvre

goats cheese & chive mousse deep-fried in breadcrumbs and served with a roasted red pepper coulis

Parfait de Foie de Volaille

chicken liver parfait with toasted brioche & red onion marmalade

V Asperges

blanched asparagus spears served with a soft-poached egg and a wholegrain mustard hollandaise

Plats Principaux

Steak-Frites

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

Onglet à l'Échalote

traditional French-cut steak with sautéed shallots & pommes frites

Roulade de Poulet

chicken rolled with spinach, bacon, wild mushroom & thyme, served with celeriac gratin and a wholegrain mustard white wine sauce

Magret de Canard

duck breast sliced pink onto a potato & onion rösti served with roasted rhubarb and a red wine reduction

Que de Lotte au Risotto d'Asperges

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

Poitrine de Porc à la Cassoulet

pork belly roasted crisp and served on a tomato provençale bean ragoût

VGN Poivron Farcie

red pepper and garlic-roasted globe artichoke with pine nuts, olives, sweet potato, shallot purée and a salsa verde

V Risotto d'Asperges

asparagus risotto served with a wild rocket & pecorino salad

Desserts

Crème Brûlée

with homemade shortbread

Banoffee Pie

banana, toffee & cream on a crumbed biscuit base

Profiteroles

choux pastry filled with Chantilly cream served with a warm dark chocolate sauce

Parfait de Rhubarbe

served frozen with a stem ginger syrup

Assiette de Fromages

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

Glaces vanilla • chocolate • salted caramel **Sorbets** lemon • mango • raspberry

Accompagnements £2⁹⁵

Pommes-Frites • Gratin Dauphinois • Shallot Pommes Purée • Buttered New Potatoes • Local Spring Vegetables • Blanched Asparagus
Wild Rocket, Watercress & Pecorino • Tomato & Red Onion • Additional Bread Basket £2⁵⁰ • Black Olive Tapenade £1⁵⁰