

DINER PARTY MENU

3 COURSES £17.50 PP

{ USUALLY AVAILABLE SUNDAY TO THURSDAY,
FOR PARTIES OF 8 OR MORE }



HOUSE CHAMPAGNE
£18.50

HORS D'ŒUVRES

SOUPE DU JOUR

SALMON RILLETTES WITH A LIME & CORIANDER VINAIGRETTE

CHICKEN LIVER PARFAIT WITH A RED ONION MARMALADE & GARLIC CROUTON

DEEP FRIED BREADED GOATS CHEESE WITH A CRANBERRY & CLEMENTINE COMPOTE ✓

PLATS PRINCIPAUX

RIB-EYE STEAK FRITES ~

WITH A SAUCE AU POIVRE OR A RED WINE & BACON JULS OR A BÉARNAISE SAUCE

ORGANIC ORKNEY SALMON FILLET WITH A BABY PRAWN MOUSSELINE, SAFFRON RICE AND A
CHARDONNAY BEURRE BLANC

DUCK BREAST ROASTED PINK AND SLICED ONTO AN APPLE & POTATO ROSTI WITH
AN ORANGE & GINGER SAUCE

BUCKWHEAT CRÊPE FILLED WITH LEEK, SPINACH AND CELERiac GLAZED WITH EMMENTHAL ✓

CHICKEN SUPREME "À LA NORMANDE" PAN FRIED WITH CALVADOS ON BUTTERED
LEeks WITH A MUSHROOM CREAM SAUCE

MOULLES FRITES ~ MARINIÈRE À LA CRÈME OR WITH A PROVENÇALE SAUCE

BUTTON MUSHROOM AND CÈPE RISOTTO WITH FRESH PARMESAN & TRUFFLE OIL ✓

DESSERTS

RHUBARB & GINGER CRUMBLE ~ BANOFFIE PIE

CHOCOLATE & GRAND MARNIER MOUSSE

EXTRAS

POMMES FRITES £1.90

HERB MASH £1.90

CREAMED SPINACH £1.90

HERICOTS VERTS & CARROTS £1.90

MIXED LEAF & TOMATO SALAD £2.50

BASKET OF BREAD 95P

* ALL GRATUITIES ARE SHARED AMONG THE STAFF *