



MENU FOR W/C 3RD MARCH

FOR COLLECTION OR DELIVERY ON FRIDAY 7TH MARCH OR COLLECTION ON 8TH MARCH

BREADS

COURONNE £ 6.50

A light soft sourdough, crisp on the outside and chewy in the middle. Makes the best toast.
750g

BAGUETTE £ 3.50

Classic French baguette

BROWN SOURDOUGH LOAF

£ 5.95

A crisp and light loaf made locally by Artisan Bakers

WHITE SOURDOUGH £ 5.95

Large white sourdough loaf, locally made by Artisan bakers and great for freezing

ALL BUTTER CROISSANT £ 2.00

ALMOND CROISSANT £ 2.00

PAIN AUX RAISINS £ 2.00

PAIN AU CHOCOLAT £ 2.00

STARTERS

SOUFFLÉ AUX CHAMPIGNONS £ 10.00

Wild mushroom & aged Comté cheese soufflé with parmesan cream GFw/o toast V

TOURTE DE JAMBON ET POULET FEUILLETÉ £ 8.50

Rosemary roasted chicken & ham hock butter puff pastry pie with a creamy chicken velouté

CHAMPIGNON FARCI AU CRABE £ 9.50

Roasted field mushroom stuffed with white & brown crab gratin topped with breadcrumbs & cheese

TANDOORI DE GAMBAS £ 8.75

Peeled Tandoori prawns with mint & coriander dip GF



MENU FOR W/C 3RD MARCH

FOR COLLECTION OR DELIVERY ON FRIDAY 7TH MARCH OR COLLECTION ON 8TH MARCH

PRIX FIXE MENU

SELECT TWO OR THREE COURSES FROM THE DISHES BELOW

SELECT TWO OR THREE COURSES

Champignon farci au crabe

Roasted field mushroom stuffed with white & brown crab gratin topped with breadcrumbs & cheese

~

Escalope de poulet cordon bleu

French corn fed chicken breast rolled with smoked ham & swiss cheese in light breadcrumbs with pea & courgette ragu & pommes bataille a l'ail

~

Gateau au fromage Capuccino

Cappuccino cheesecake

Starter/Main course / £26.50

Three Courses / £30.00

Main/Dessert / £22.50

MAIN COURSES

FILET DE LOUP AUX ECAILLE DE POMMES DE TERRE, SAUCE CHORON

£ 16.50

Sea bass fillet topped with potato 'scales' with a tomato & tarragon "Béarnaise" sauce & green beans
GF

BLANQUETTE DE VEAU AUX CHAMPIGNONS

£ 15.95

Veal casserole finished with chestnut mushrooms, baby onions & crème fraîche with sautéed potatoes GF

CAILLE FARCIE EN FEUILLE DE VIGNES

£ 16.25

Stuffed boneless quail with pine nuts & raisins wrapped in vine leaves, with chicken jus & pomme mousseline GF

ESCALOPE DE POULET CORDON BLEU

£ 15.00

French corn fed chicken breast rolled with smoked ham & Swiss cheese in light breadcrumbs with a pea & courgette ragu

MATELOTTE DE BAUDROIE À LA BORDELAISE

£ 17.50

Monkfish medallions in a rich red wine sauce with smoked Alsace bacon, mushrooms, baby onions & garlic rubbed croûtons with pommes mousseline GF

SAUTÉE DE LAPIN A L'ESPAGNOLE

£ 14.75

Rabbit casserole with peppers, chorizo, artichokes & smoked paprika with saffron & tomato rice



MENU FOR W/C 3RD MARCH

FOR COLLECTION OR DELIVERY ON FRIDAY 7TH MARCH OR COLLECTION ON 8TH MARCH

DESSERTS

**GATEAU AU FROMAGE
CAPUCCINO**

£ 6.50

Cappuccino cheesecake

TARTE AUX FRUITS £ 6.75

Fresh mixed fruits tart with creme
patissiere

**FORET BLANCHE CERISES ET
AMANDES**

£ 7.00

White forest gateau with cherries,
toasted almonds chantilly & white
chocolate shavings

SIDES

POMMES BATAILLE A L'AIL
£ 3.95

Sauteed potatoes finished with
TFC garlic & parsley butter GF,V

POMMES MOUSSELINE £ 3.50

Buttery mash potato GF, V

**ROASTED POMMES FRITES GF,
DF, V**

£ 3.75

Roasted frites

RIZ AU SAFFRAN £ 3.00

Saffron & tomato rice

**RAGU DE COURGETTES ET PETIT
POIS**

£ 3.95

Petit pois & courgette ragu GF V

HARICOT VERT £ 4.25

Fine green beans with French
butter V

CELERIAC REMOULADE

Freshly grated celeriac in a grain mustard
mayonnaise.

Small tub approximately 200g / £3.00

Medium tub approx 300g / £4.50

CAROTTES RAPÉES

Grated carrot salad with French dressing & raisins

Small tub approximately 200g / £3.00

Medium tub approx 300g / £4.50

CLASSICS

AVAILABLE EVERY WEEK

SOUFFLE AU TROIS FROMAGES
£ 8.50

Rich three cheese souffle with a
cream sauce.

SOUFFLÉ AU HOMARD £ 10.00

Luxurious lobster souffle

ESCARGOTS £ 8.50

6 Burgundy snails in parsley &
garlic butter with baguette



MENU FOR W/C 3RD MARCH

FOR COLLECTION OR DELIVERY ON FRIDAY 7TH MARCH OR COLLECTION ON 8TH MARCH

CLASSICS

AVAILABLE EVERY WEEK

SAUSAGE ROLL £ 7.00

Our extra large pork & sage sausage roll with celeriac remoulade

CREPE AUX FRUITS DE MER

£ 12.50

Dill scented crêpe with smoked haddock, cod, prawns & scallops in a lobster cream sauce topped with Gruyère cheese

CASSOULET DE CARCASSONNE

£ 15.00

Traditional braised bean & pork casserole with Toulouse sausage topped with our duck leg confit & garlic breadcrumbs

BOEUF BOURGUIGNON £ 18.50

Braised beef casserole in pinot noir with button onions, mushrooms & smoked bacon lardons with gratin dauphinois

POULET SAUTÉ CHASSEUR

£ 16.50

Corn fed chicken, smoked bacon lardons & mushrooms in a tomato & tarragon sauce finished with Cognac, served with pommes crique GF

GRATIN D'AUBERGINE £ 12.50

Roasted aubergine, parmesan cheese & tomato gratin

FILET DE LOTTE A L'ARMORICAINE £ 22.00

Monkfish medallions in a spicy lobster cream sauce with braised aged basmati rice

MOUSSE AU CHOCOLATE £ 6.00

Rich dark chocolate mousse

TARTE TATIN £ 7.50

Upside down caramelised apple tart

FRENCH DRESSING £ 3.50

Our very own and completely delicious French dressing. 8oz pot

TARTES & QUICHES

AVAILABLE AS INDIVIDUAL ITEMS OR FOR 4 OR 8 GUESTS. LARGER SIZES ON REQUEST

TARTE AUX FRAMBOISE

Fresh raspberry tart with creme patissiere

Individual / £6.00
For 4 / £20.00
For 8 / £40.00

TARTE AU CHOCOLAT

Rich chocolate ganache topped with chocolate shavings

Individual / £6.00
For 4 / £20.00
For 8 / £40.00

TARTE AU CITRON

Classic sharp and sweet lemon tart

Individual / £6.00
For 4 / £20.00
For 8 / £40.00



MENU FOR W/C 3RD MARCH

FOR COLLECTION OR DELIVERY ON FRIDAY 7TH MARCH OR COLLECTION ON 8TH MARCH

TARTES & QUICHES

AVAILABLE AS INDIVIDUAL ITEMS OR FOR 4 OR 8 GUESTS. LARGER SIZES ON REQUEST

TARTE FINE AUX POMMES

Fine apple and puff pastry tart

For 4 / £20.00

For 8 / £40.00

TARTE NORMANDE

Shortcrust pastry with an apple and frangipane filling

For 4 / £20.00

For 8 / £40.00

TARTE AUX ABRICOTS ET ARMANDES

Apricot and frangipane tarte topped with almonds

Individual / £6.00

For 4 / £20.00

For 8 / £40.00

MILLEFEUILLE

A patissieres favourite with puff pastry layered with vanilla 'custard' with an icing glaze

Individual / £7.00

For 4 / £20.00

For 8 / £40.00

ENTREMET

Layers of almond biscuit, chocolate ganache & Chantilly cream with chocolate glaze.

Perfect as an alternative celebration cake

Individual / £7.00

For 4 / £20.00

For 8 / £40.00

QUICHE A L'OIGNON

Roasted onions, walnut & Gruyère cheese tart

Individual / £8.00

For 4 / £20.00

For 8 / £40.00

QUICHE LORRAINE

Classic quiche Lorraine with smoked Alsace bacon & Gruyère cheese.

Individual / £7.50

For 4 / £20.00

For 8 / £40.00

QUICHE AU CHAMPIGNONS

Mushroom and parmesan quiche

Individual / £8.00

For 4 / £20.00

For 8 / £40.00

QUICHE DE SAUMON FUMÉ ET POIREAU

Smoked salmon & leek quiche

Individual / £8.00

For 4 / £20.00

For 8 / £40.00

SEAFOOD

CRAB & LOBSTER COMBO

£ 52.50

One dressed crab (picked) and a lobster (cut in half) perfect for sharing

LOBSTER

(650g – 700g) steamed Native lobster cut in half & served with Dijon mayo or Lobster Thermidor

Chilled / £35.00

Thermidor / £40.00

GRATIN DE COQUILLE ST JACQUES

£ 12.00

Scottish scallops in a Mornay sauce topped with buttery smooth mashed potato



MENU FOR W/C 3RD MARCH

FOR COLLECTION OR DELIVERY ON FRIDAY 7TH MARCH OR COLLECTION ON 8TH MARCH

SEAFOOD

CRAB £ 15.00

Browns & white crab meat, hand picked and served in the shell

MOULES MARINIÈRE £ 15.00

Classic dish of mussels (1kg), white wine, garlic & shallots with baguette. Super simple to cook, you just need a saucepan with a lid. Enough for two & should be consumed within 24 hours

LES HUITRES

No 2 Native oysters with shallot vinegar, Tabasco & baguette.

Minimum order for 12 oysters

Natural / £2.25
Shucked / £3.25

8 WILD COOKED CREVETTES £ 10.00

with our Dijon mayonnaise

SMOKED SALMON £ 5.00

Smoked over oak wood chips and matured for at least three days this hand sliced succulent, creamy melt in the mouth salmon is a treat at any time of the year.

Priced per 100g, please increase item numbers for a larger portion

HOT SMOKED TROUT FILLET £ 4.50

Hand filleted before being dry-cured in salt and demerara sugar, slowly cooked over whisky barrel oak chips.

CHARCUTERIE & CHEESE

MINI SAUCISSON £ 3.50

Baby saucissons, a perfect mouthful and great for snacking or on a platter. Priced per 100g. For a larger portion please increase the number of items required

MINI PATE EN CROUTE £ 4.25

Sliced mini pate wrapped in pastry

PARFAIT DE FOIE DE VOLAILLE £ 3.50

Rich and super smooth chicken liver parfait. Priced per 100g please indicate amount required.

TERRINE DE CAMPAGNE £ 3.00

Our coarse country pork pate with green peppercorns. Priced per 100g. For a larger portion please increase the order quantity

PARMA HAM £ 7.00

Proper Prosciutto di Parma, a delicious cured ham from Italy, unique, artisanal and sliced to order. Priced per 100g. For a larger portion please increase the order quantity

JAMBON DE BAYONNE £ 5.00

Rich and rewarding, this air-cured ham from South West France is a gourmet delight. Priced per 100g. For a larger portion please increase the order quantity



MENU FOR W/C 3RD MARCH

FOR COLLECTION OR DELIVERY ON FRIDAY 7TH MARCH OR COLLECTION ON 8TH MARCH

CHARCUTERIE & CHEESE

LE CACOUYARD £ 12.50

A soft, cow's milk cheese matured on spruce boards with a distinct walnut flavour. A great and unusual addition to a cheese board. 350g

FOURME D'AMBERT £ 3.00

A semi soft French blue cheese dating back to Roman times. It has a mild, delicate, slightly fruity flavour.

Priced per 100g. For a larger portion please increase the order quantity

BLEU D'AUVERGNE £ 3.00

A rich blue, soft cow's milk cheese. Less strong than Roquefort, this cheese pairs well with sweet wines as well and robust reds. Priced per 100g. For a larger portion please increase the order quantity

TOMME DE SAVOIE £ 3.00

A semi-soft cows milk cheese from Savoie with a robust flavour whilst being creamy and nutty.

Priced per 100g. For a larger portion please increase the order quantity

AGED COMTÉ £ 4.50

18 months aged, semi hard, cow's milk cheese from Franche-Comte with a buttery, nutty finish. Priced per 100g. For a larger portion please increase the order quantity

SAINT MARCELLIN £ 2.60

A soft & creamy cows milk cheese from the Rhone-Alpes region 80g each

SELLES SUR CHER £ 8.00

An AOP goats milk cheese, soft with a natural mold rind from the Loire valley 150g each

CROTTIN DE CHAVIGNOL £ 2.50

A soft crumbly, mild AOC goat's cheese, perfect for grilling 60g piece

BRIE DE MEAUX £ 4.50

A soft and creamy cow's milk cheese from this designated AOC. Priced per 100g. For a larger portion please increase the order quantity