

WEEKLY MENU WC 25/11/24

FOR COLLECTION OR DELIVERY ON FRIDAY 29th NOVEMBER OR COLLECTION ONLY ON SATURDAY 30th NOVEMBER

STARTERS

PATÉ DE MAQUEREAU FUMÉ, RAISINS AU VINAIGRE £8.50

Smoked mackerel paté with pickled grapes, sweet dill mustard and cucumber salad

CREVETTES AU LARD £9.75

Peeled tiger prawns wrapped in smoked pancetta with red pepper spiced mayonnaise GF, DF

FICELLE PICARDE £10.00

Pancake rolled with sautéed mushrooms & ham topped with Swiss Gruyere cheese & crème fraîche

TARTELETTE D'AIGLEFIN ET EPINARDS AU VIEUX COMTÉ £8.95

Smoked haddock & spinach tartlet with aged comté



MAIN COURSES

FILET DE CHEVREUIL EN CROÛTE £18.50

Fillet of venison Wellington with mushroom duxelle wrapped in butter puff pastry with a rich red wine sauce with potato gratin dauphinois

FILET DE LOUP AU CRABE £18.75

Line caught sea bass fillets sandwiched with a crab mousse, with a light lemon sauce and roasted new potatoes GF

JOUE DE BOEUF À LA GUARDIANNE £16.00

Slowly braised beef cheeks in red wine & smoked lardons, bitter orange & spices from the camargue Region served with pomme mousseline GF

LOTTE A L'ARMORICAINE £17.50

Monkfish fillet in a rich lobster sauce with button mushroom and rice GF

CURRY D'AGNEAU KOFTA £12.50

Spicy lamb meat ball curry in a rich kashmiri sauce with basmati rice GF, DF

JAMBONNEAU SAUCE CHARCUTIÈRE, POMMES VAPEUR £12.50

Boneless smoked ham hock with a mustard & gherkin white wine sauce & roasted new potatoes GF, DF

POIVRONS FARCI A LA FREGOLA £14.50

Stuffed peppers with Sardinian fregola seafood pasta, prawns, smoked fish and tomato sauce





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SUNDAY SPECTACULAR

£22.50 per person for 2 courses including side dishes

POULET ROTI À LA MARROCAINE ET MERGUEZ

Moroccan dish of roasted half corn fed chicken stuffed with toasted almonds, roasted onions, cumin and raz el hanout with lemon scented sauce, grilled merguez sausages, chick pea couscous, and harrissa vegetables GF

TARTELETTE PISTACHES ET FRAMBOISES Pistachio frangipane & raspberry tartlette.



DESSERTS

BAVAROIS A LA MANGUE ET FRUIT DE LA PASSION £6.50

Mango & passion fruit bavarois on almond sponge

CRÈMEUX AU CHOCOLAT ET PRUNEAUX A L'ARMAGNAC £6.75£

Dark chocolate crèmeux with a prune & Armagnac filling on hazelnut biscuit

TARTELETTE PISTACHE ET FRAMBOISES £7.00

Pistachio frangipane and raspberry tartlet



SIDES

GRATIN DAUPHINOIS £3.95

Sliced potatoes cooked in cream & garlic GF, V

ROASTED POMMES FRITES £3.95

Roasted frites GF, DF, V

RIZ BASMATI £3.75

Basmati rice GF

HARICOT VERT £4.25

Fine green beans with French butter GF, V

COUSCOUS £3.50

Buttery couscous £3.50

